

THE NATIONAL P

MARCH 18, 1961

689

Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND CANNING INDUSTRIES SINCE 1891

MAR 20 1961

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some
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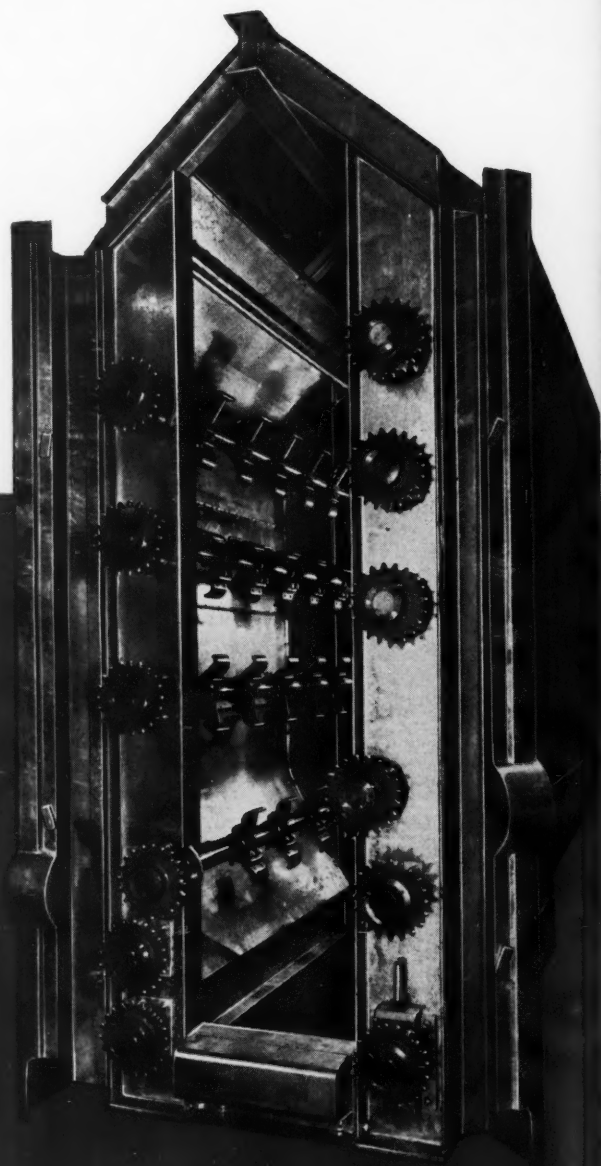
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VOLUME 144 MARCH 18, 1961 NUMBER 11

THE NATIONAL Provisioner

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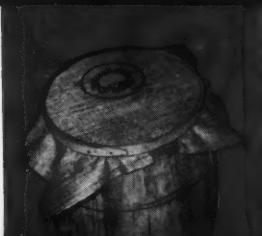
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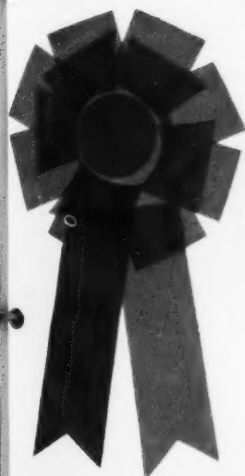
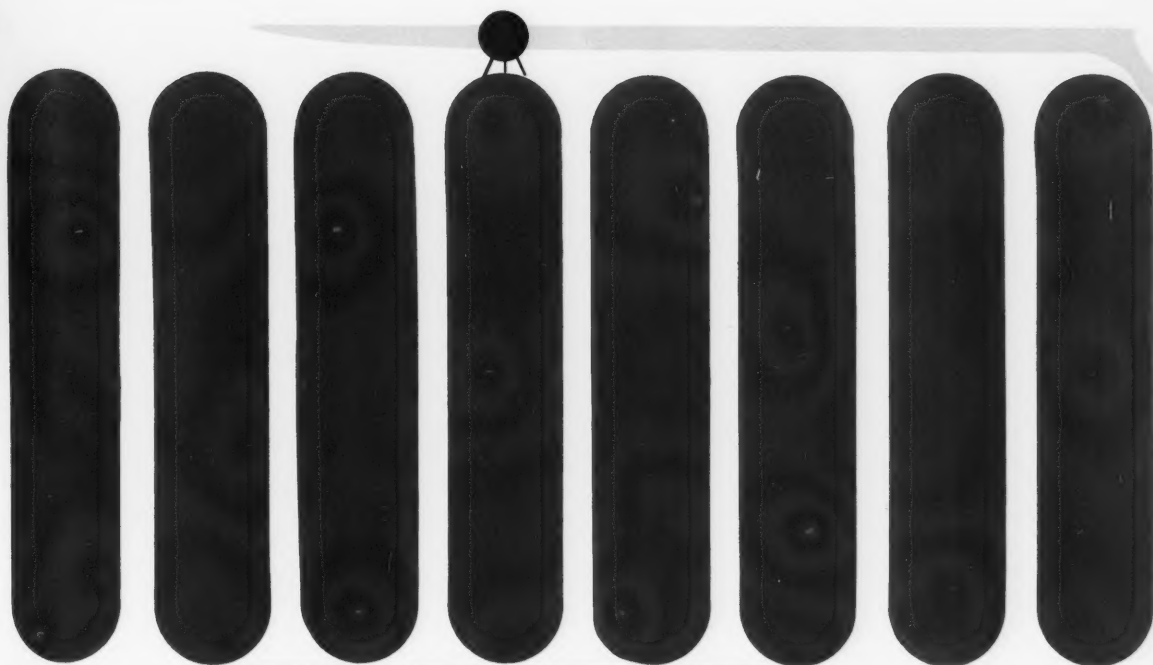
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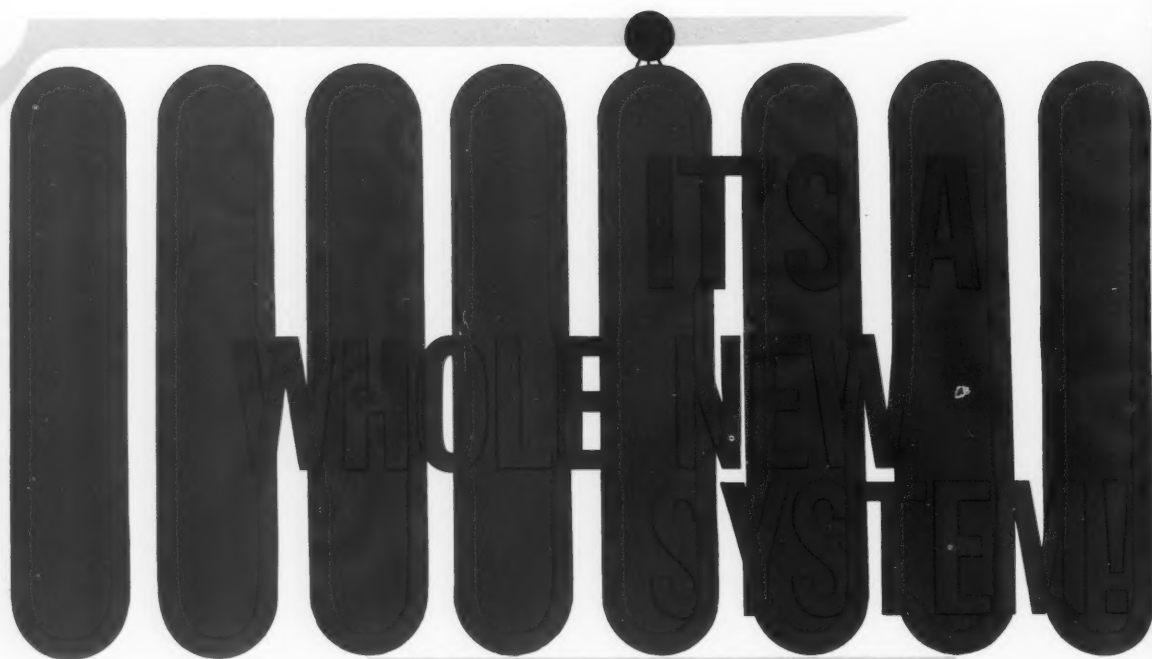
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THE NATIONAL PROVISIONER

March 18, 1961

VOLUME 144 NO. 11

Haste Makes Waste

It is unfortunate that our new administration has had to thrust upon Congress at this time a range of legislative problems which would confound the wisdom of 200 Senators, 1,000 Representatives and all the Justices of the Supreme Court.

Even to read off only a few of the bills and other proposals being placed before Congress—farm price support-surplus removal-production control; increasing the period of unemployment benefits; raising the minimum wage; liberalizing social security benefits; revising the tax laws, and rejuvenating the regulatory agencies—is a dizzying experience.

In the atmosphere of crisis and emergency which prevails, we hope that Congress will act with *care* and speed on those measures which are necessary *now* to help the economy and alleviate the distress of the unemployed, that it will proceed more deliberately in consideration of proposals to expand public works and to commit the country to large expenditures at home and abroad for socially-desirable objectives, and that it will take a long and hard look at suggestions to revise some of the basic elements of our governmental structure.

It is possible that a good many elements in the administration's program are worthy, but we are certain that not all of them merit a "top-priority" label. We have lived with some of these problems for a long time and the attempt at their solution can well be deferred until the circumstances are less hysterical.

We do not contend that a crisis does not exist; we do contend that it doesn't exist in all areas, and that the United States will be ill-served if Congress attempts to ride off in 70 different directions simultaneously.

News and Views

Hearings are tentatively scheduled to begin Tuesday, March 21, before the agriculture committee of the Illinois House of Representatives on a bill introduced last week in the Illinois General Assembly by Rep. Raymond J. Welsh (D-Oak Park) requiring all Illinois meat packers to use humane methods in killing livestock. According to J. J. Shaffer, managing director of the Anti-Cruelty Society, Chicago, the proposed legislation differs from a model bill of the American Humane Association and the Council on State Governments in that it contains a provision encouraging packers to experiment on new methods. The provision encourages stockyards operators, slaughterers and packers "to engage in study and research toward the development of humane improvements in slaughtering, as well as in handling livestock for slaughter. To this end, the director is empowered to grant temporary and conditional approval, subject to immediate revocation, for the use of new methods having humane potential but not yet recognized by the federal government. Such approval shall be in writing and shall specify the exact length of time granted by the director for testing of the given method or methods." Shaffer says that since the proposed legislation is also patterned after the federal Humane Slaughter Act, and major Illinois packers already use humane methods because they deal with the federal government, resistance to the state bill is expected from smaller packers only. Failure to comply with provisions of the bill would result in a fine not to exceed \$500 and/or imprisonment for not more than 60 days. Effective date would be July 1, 1962, with an extension of six months in hardship cases. The legislation has been endorsed by the Illinois State Veterinary Medicine Association.

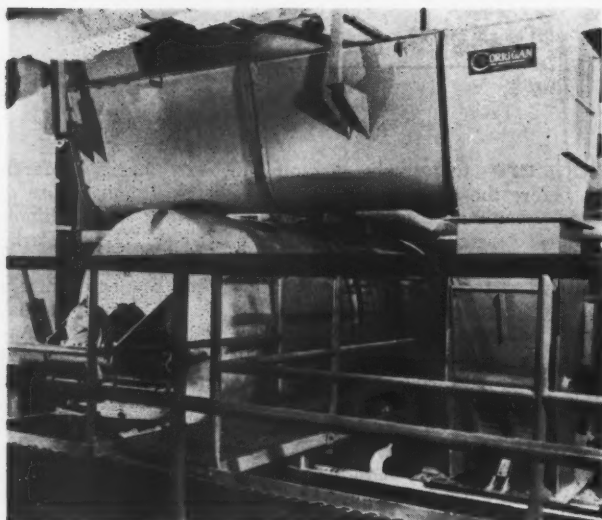
About 8 Per Cent more sows will farrow in the 10 Corn Belt states in the spring of 1961 than a year earlier, according to the USDA Crop Reporting Board. Although the estimates indicate a 2 per cent expansion in farrowings over the "intentions" report of December 1, 1960, farrowings may still be 9 per cent below the 1950-59 spring average. It is probable, however, that the expansion in hog numbers will continue for Corn Belt producers intend to step up summer breeding by 5 per cent.

Seminar Sessions at the 20th annual meeting of the National Independent Meat Packers Association will cover meat inspection, Packers and Stockyards Act, beef grading and pension and profit sharing on Thursday, April 13; state associations, sausage, beef and hides, and pork on Friday, April 14, and sales and advertising, legislation, industrial relations and accounting on Saturday, April 15.

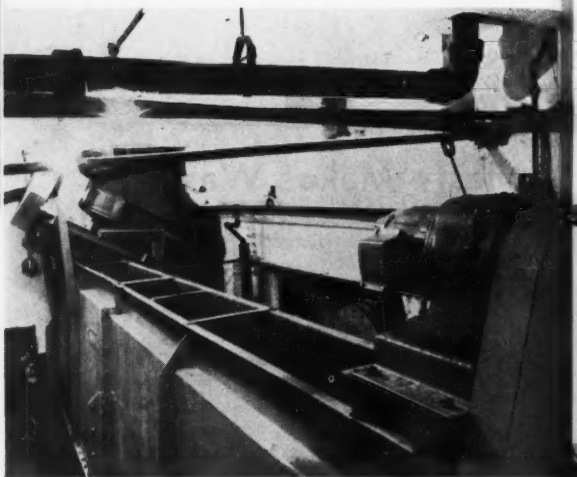
HR 4510, the legislation by which the Administration hopes to carry out its program of reducing the grain surplus by offering a higher support price to farmers who cut back their corn acreage by 20 to 40 per cent, has been passed by the House and in amended form by the Senate. With the House rejecting the Senate amendments, the measure has gone to conference.

Montana's Legislature has appropriated \$120,000 for the next biennium to provide meat inspection service for state-inspected plants. The appropriation is large enough to take care of inspection needs at the current level and provide a "cushion" for new plants which may apply.

WSMPA Has Protested to the U.S. Department of Agriculture against the proposed MID regulation which would require obliteration of the inspection legend on product which a non-inspected packer processes.



Rendering Material Handling In Cross Bros. Plant



A CONVEYORIZED and instrument-controlled rendering department was put in use recently at Cross Bros. Meat Packers, Inc., Philadelphia, materially improving the efficiency of the operation and the quality of the finished products. Manpower requirements have been reduced 60 per cent and the operation has been consolidated into two shifts rather than three.

These gains have been accomplished by reducing handling through the ingenious use of conveyors in relatively tight quarters, by the installation of three large Allbright-Nell cookers which have increased put-through per charge and by the employment of a raw materials accumulation bin for charging the cookers which permits more intensive operation of all equipment in the department.

The incoming material flows via the conveyor system to the bin and from here to the cookers. By pushing a button on the central control console one operator sets in motion a mechanical movement of material that replaces the former manual transport and charging with drums and trucks. This reduces the time needed to charge a cooker to minutes rather than hours and increases the put-through potential of the individual cookers. The basic improvements in methods now permit four men on two shifts to do more than ten men previously accomplished in three shifts.

Furthermore, if the need should arise, the firm can expand production by employing a third shift.

The basic equipment for the material handling system was designed, fabricated and installed by the J. C. Corrigan Co., which also secured approval of the installation from the Meat Inspection Division.

CENTRALIZED FEED: On the killing floor, independent conveyor systems bring much of the inedible material originating there to a single floor opening, thus eliminating manual trucking and pickup. All material, including offal, hoofs, bones, heads, etc., slides through the opening into a totally-enclosed chute which leads directly into a 25-in. spiral conveyor. Because this conveyor is also employed for dead stock it has a sealed cover. The conveyor is located at the ceiling level of the ground floor.

The spiral conveyor feeds into an Ottinger Machine Co. shredder and the ground material is discharged to an incline spiral conveyor that empties into a 10,000-lb. holding bin located directly behind the four cookers. Part of the infeed conveyor is nestled directly

TOP LEFT: Intake chute below ceiling (upper left) carries inedible material from killing floor above. Spiral conveyor below ceiling moves material to shredder. ABOVE: In background is 16-in. inclined spiral conveyor which carries hogged material to holding bin. In foreground is 10,000-lb. live holding bin, the "heart" of the automatic loading of cookers, which has material ready for twin spirals in bottom of bin to load out. A timer stops the spirals when the cooker is filled.

above one of the cookers. While the area is compact, there is enough room around the shredder to permit servicing this critical piece of equipment.

Three of the cookers are new 10,000-lb. capacity Allbright-Nell units equipped with improved Pow-R-Pak drives and 30-hp. motors. They operate at 35 rpm. These cookers with their close-coupled motors lend themselves to installation in the compact area.

ACCUMULATION: The live storage bin is the heart of the automatic loading operation. A top spiral levels the shredded material in the bin to full capacity and a high level control guards against overloading. Twin spirals at the bottom, which operate as long as there is material in the bin, discharge in a preset period enough product to fill each cooker. The cooker is run during charging to distribute the load evenly; an ammeter is tied in with each cooker motor to prevent overloading.

The accumulation bin is self-cleaning and no hangup or bridging can occur in it since the bin is wider at the bottom than at the top; the sides slant outward from the single spiral at the top to the twin screws at the bottom.

Use of the bin offers several advantages in addition to improved handling of material. Since product is fed steadily into the shredder as it becomes available on

Handled Efficiently

the killing floor, the shredder is operated at a normal pace and never is sluggish with a heavy drum or truck lot. The uniform flow minimizes the danger of introducing metal, which occurs most frequently in drum or truck charging. There is better intermixture of material since a half day's accumulation of heads or legs is not fed into the system at one time. The cookers are utilized more efficiently because of the reduction in charging time and the speed of turnover saves some of the cooker heat that might otherwise be lost during slower loading.

RUNAROUND: A slightly inclined spiral conveys material from the holding bin to a special Corrigan runaround conveyor which passes horizontally below the cookers, rises vertically to a height just above them and then runs horizontally over the cookers to the far end of the line where it turns downward. The runaround is a fully-enclosed, self-cleaning conveyor with L-shaped enameled buckets. The drive for the unit is located at the empty end and only two sprockets are used in its operation. The drive is enclosed for safety and sanitation.

Hot water sprays are located at strategic points in-

side the runaround and the bottom run is equipped with special drains. The sprays are turned on while the conveyor is traveling empty at the end of the day's work and the conveyor is cleaned in a few minutes. A cleanout gate also is located on the bottom run. Waste water is washed down in general cleanup.

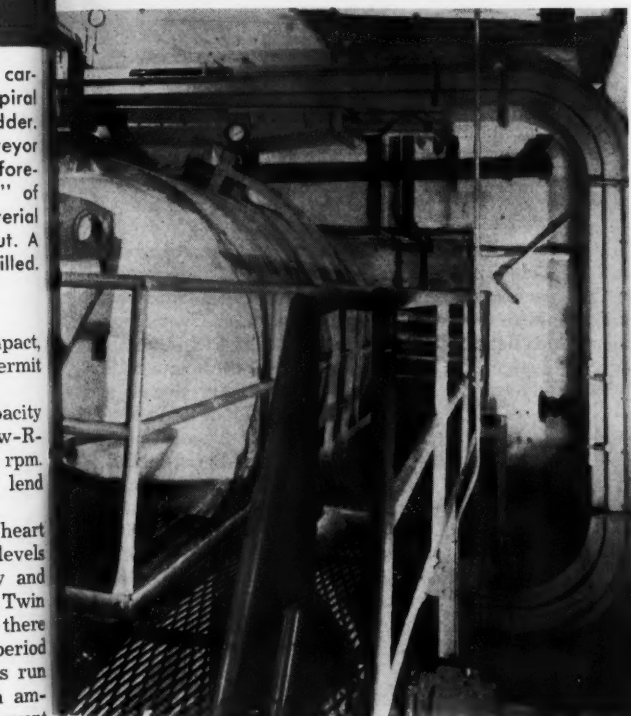
The runaround has the distinct advantage of making it possible to load the cookers in the abnormally short headroom above them. In order to make cooker loading completely automatic it was necessary to develop an arrangement for long-distance opening and closing of the cooker lids and the gates on the runaround. This was done by combining the gate and lid in one unit which is positioned pneumatically under electrical control from the central board.

LOADING: The loading operator pushes a button to start the material flow from the accumulation bin and another to start the cooker. When the cooker is loaded, the two conveyors between the bin and the cooker will have been emptied. The combination gate and charging door close automatically and the conveyor stops. There is a lag run period during which the runaround conveyor is emptied of all the material it is carrying.

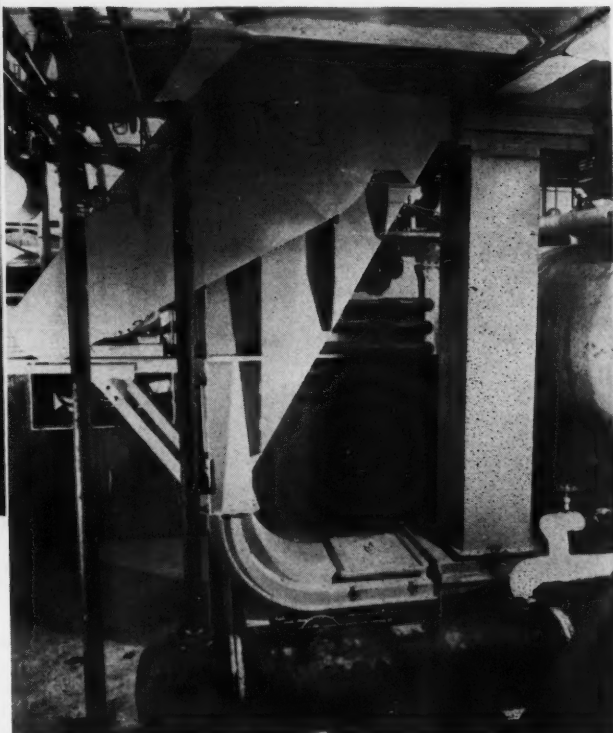
Just as the combination of the runaround and lid-gate solved the head-space problem, a shortage of space at each end of the cooker line was overcome by the vertical legs which are less than 2 ft. in width.

An Allbright-Nell end point indicator located on the central console indicates the condition of each cooker charge, guards against errors and assures proper processing. By warning the operator when the end of the cook is approaching, it frees him for other duties until he actually has to check the finish of the cook.

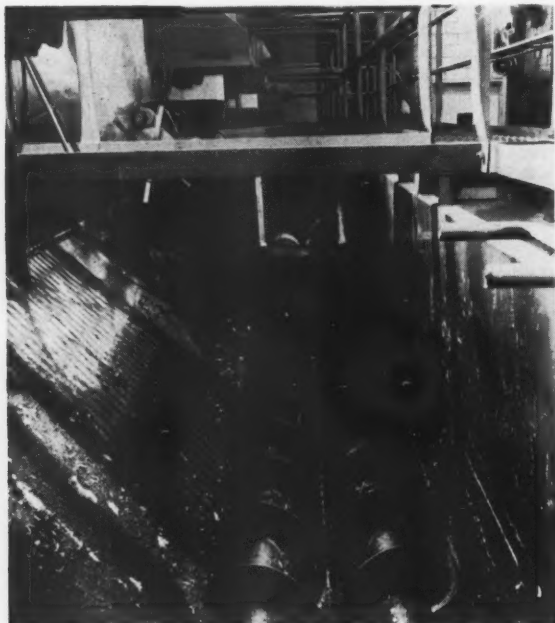
The cooker is opened at the end of the processing cycle with a female prong that is positioned on the other side of the unloading trough. It is suspended so that it can be moved in and out across this gap and



ABOVE: Right hand side of runaround conveyor. Shredded material is conveyed in lower run toward right, then vertically to upper run which has pneumatically-positioned combination lid-gates for each cooker. RIGHT: Left view of runaround shows drive, by-pass chute, inspection lid and cleanout below.

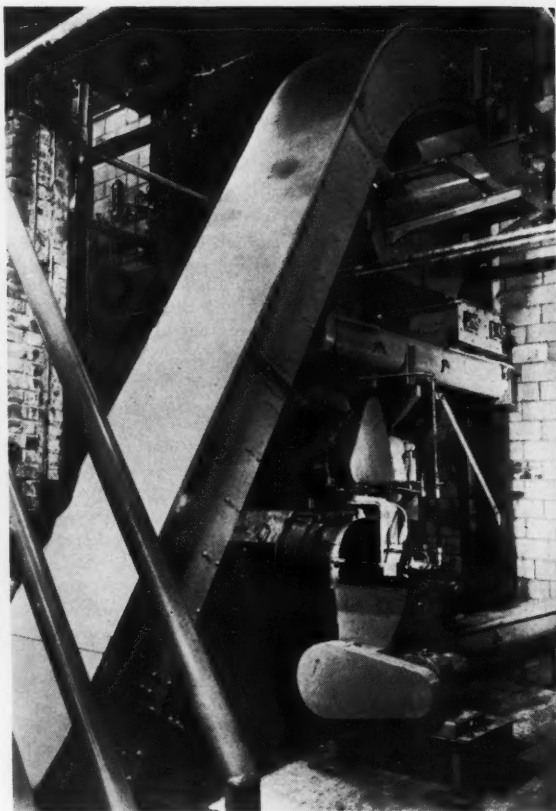
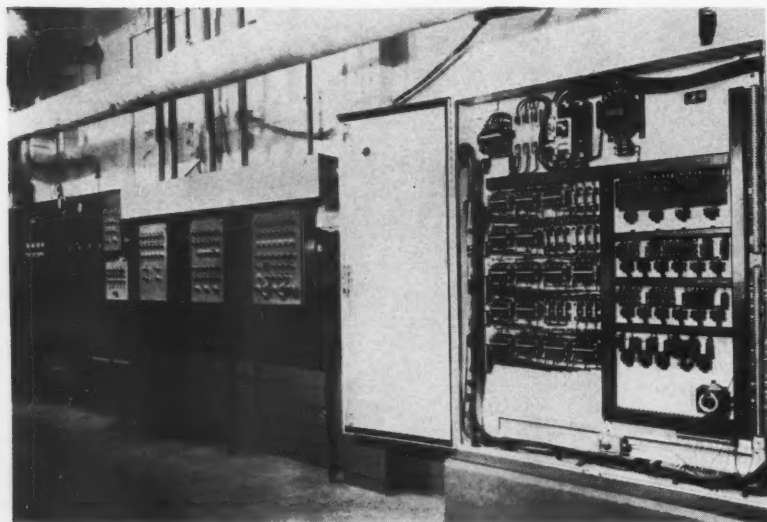


engaged with the locking wheel on the cooker door.
MOVE AND SQUEEZE: Free tallow and meat and bone scraps are discharged from the cooker into a



PERFORATED drainage trough with its twin opposed movement spirals. Prongs (on right) are pushed forward across the trough to contact with locking wheel on cooker and to open the door for discharge of tallow and meat scraps into new rendering system's trough.

special perforated crackling trough. The tallow flows into a tallow pan from which it is pumped to a 1,500-gal. temporary surge and storage tank where its temperature is held at about 205° F. for injection into a Sharples P-2000 Super D-Canter centrifuge. This unit polishes the tallow by removing entrained fines and moisture. The clear tallow is then pumped directly to holding tanks, eliminating the labor, time, material



SIXTY-DEG. inclined scraper conveyor carries the wet scraps from the percolating trough to the 6,000-lb. surge bin. Receiving end of the top leveling spiral on surge bin is shown below scraper discharge (upper right).

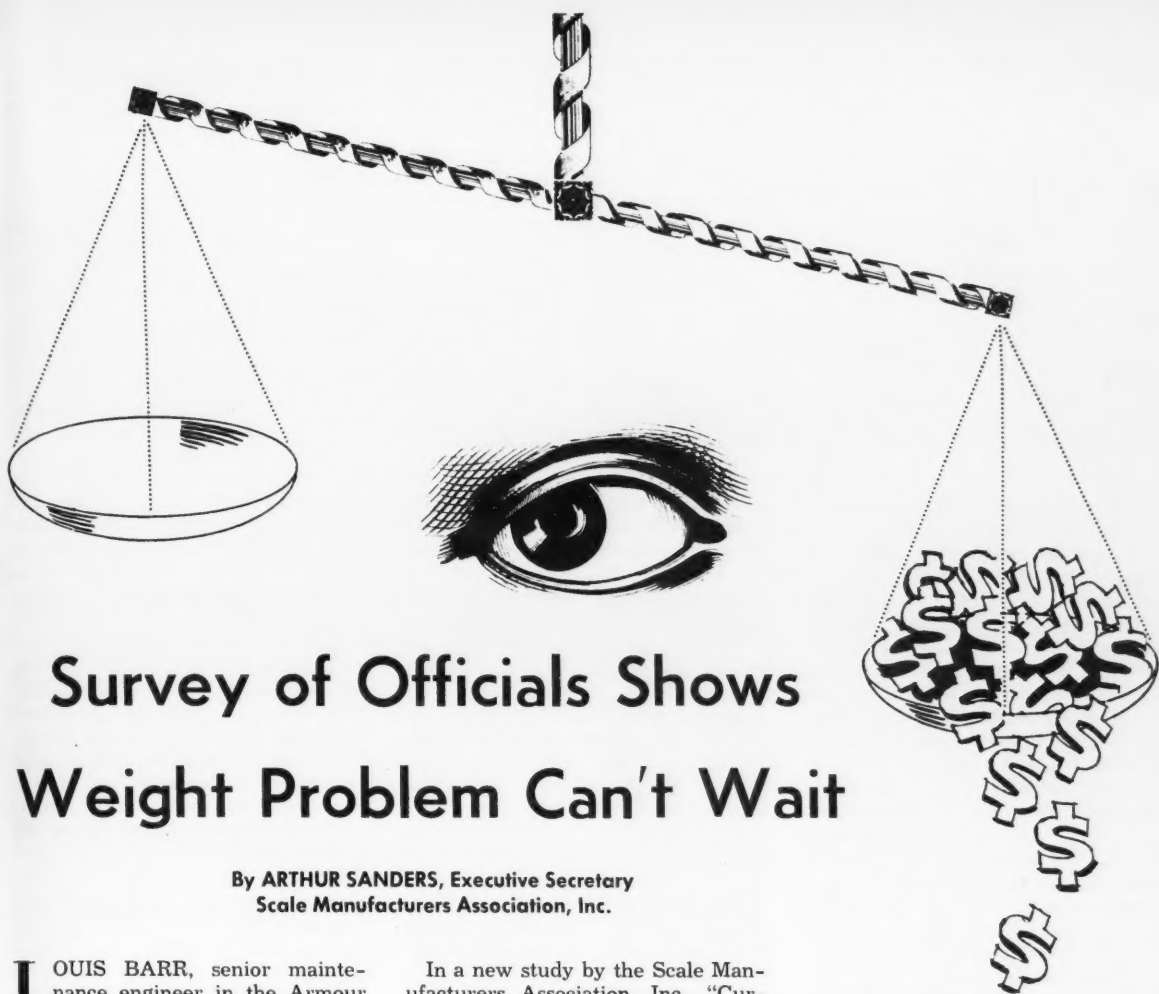
and space previously required for settling and clarification. Centrifuging also improves the tallow quality.

The perforated crackling trough is an innovation for tallow draining and movement of the wet cooked meat and bone scraps. A heavy-duty twin spiral of special design lies at the bottom of the trough. The screws are individually driven and operate in opposite directions so that additional tallow is squeezed out as the moist material is being moved.

After the free drainage period, the operator starts the twin screws which convey the wet meat and bone scraps to a steeply-inclined, fully-enclosed scraper conveyor which feeds a 6,000-lb. capacity surge bin located below the ceiling. The surge bin is fitted with a top leveling screw, twin

[Continued on page 40]

HEART of the Cross Bros. rendering system is the large panel board (right) with dust-tight enclosing doors. At left are the automatic push button stations and signal lights which indicate and give immediate warning of malfunction in any one of the material handling units. System layout has been approved by the USDA Meat Inspection Division.



Survey of Officials Shows Weight Problem Can't Wait

By ARTHUR SANDERS, Executive Secretary
Scale Manufacturers Association, Inc.

LOUIS BARR, senior maintenance engineer in the Armour and Company foods division, once made a speech before the National Scale Men's Association in which he described the scale as a "money machine," a term that vividly and accurately describes the role of weighing accuracy in converting pounds and ounces of product into the dollars and cents the customer is charged.

Meat processors have long been in the forefront of American businesses in appreciating the need for weighing accuracy. On the one hand, there is the legal, moral and ethical need to be certain that customers receive full, net weight for their expenditures. On the other, in the fiercely competitive meat packing industry, the processor who "gives away" part of his profits by the once-common practice of "overfilling" can quickly find himself at a serious competitive disadvantage.

(Editor's Note: An article in the PROVISIONER of March 4 dealt with the giveaway problem. It described a system developed by Tee-Pak, Inc., to control closely the weight of skinless franks and to minimize the giveaway in consumer packaging.)

In a new study by the Scale Manufacturers Association, Inc., "Current Trends in Weights and Measures Survey," many of the nation's top weights and measures officials emphasized the need for accuracy in weighing. Particular stress was laid on the matter of prepackaged meat products. For example, Oregon's weights and measures chief Walter B. Steele reported that his state has one man "full time and one part time checking net weights of prepackaged meat products."

Virginia's Thomas C. Harris, jr., called prepackaged commodity checkweighing "the most important single program facing weights and measures today." His sentiments were echoed by Indiana's Rollin E. Meek, who noted: "Increased emphasis will be given to the checking of prepackaged merchandise to determine if net-content statements are clear and conspicuous, and that prepackages contain the net contents declared on them."

California's W. A. Kerlin declared: "It is our opinion that the checking of prepackaged commodities will soon dominate the field of weights and measures enforcement. It appears that everyone seems to

feel that this is far more important to the consumer than any other phase of weights and measures work."

NEW ENFORCEMENT SEEN: Several states responding to the survey indicated that the new enforcement action in the fields of prepackaged goods (certain to concentrate on meats as the most expensive item in the food budget of today) is in the offing.

California's Kerlin said: "The state of California is in the process of promulgating a new package testing procedure which will govern the actions of the local county sealers of weights and measures."

Kentucky's chief weights and measures official, George L. Johnson, noted: "The state of Kentucky has just placed a special package checkweighing program into operation, where a special crew with special equipment is checking package commodities at the first point of entry or wholesale outlets."

Montana's Delbert Walrath responded: "We are going to request an amendment to the present law regarding net weights of prepacked

packages and definitely define loss by shrinkage."

Weights and measures chief John F. Madden of the state of New York said: "This bureau has instituted a program of checking prepackaged commodities on a weekly basis. An educational program has also been submitted to the public relative to checking prepackaged commodities. The public has been urged to use the scales available in the stores for checking prepackaged commodities."

SHRINKAGE PROBLEM: Perhaps the biggest headache in the entire field of prepackaged weights, for both processors and weights and measures officials, is the tendency of meat to "shrink" or lose weight due to moisture evaporation. Since the nation's weights and measures laws, on the whole, are drawn to require close accuracy of the scales during the weighing (0.1 per cent is the usual requirement, effective in nearly all state and local jurisdictions), this "shrinkage" does create a real problem. It is a well known fact that shrinkage in many situations exceeds the error tolerance permitted in the scale.

At the last several sessions of the National Conference on Weights and Measures, more attention has been devoted to this problem than perhaps to any other single subject. The conference is sponsored annually by the National Bureau of Standards and is composed of the nation's state and local weights and measures officials. Its findings and recommendations have very great influence on weights and measures requirements throughout the country.

In the past, there seems to have been considerable unofficial appreciation of the problems of the reputable meat processor in this regard. Recently, there has been a tendency to change this view. There seems now to be a feeling in a considerable area that a minority of careless or sharp processors have penalized both the public and their competitors by permitting inaccurate weights on a consistent rather than an occasional basis.

Those holding this view note that anything less than rigorous enforcement of weights and measures requirements, regardless of the meat shrinkage problem, tends to penalize the reputable and reward the careless or sharp minority.

"After all," one weights and measures official said, "it is the duty of weights and measures to enforce equity in the marketplace. If a shady operator can place his reputable competitors at a disadvantage via the scales, it is the rankest kind of

unfair competition, enabling that operator to undersell by making up for the low price with underweights."

SCALE ERRORS: In the survey of America's top weights and measures officials, the subject of scale errors and their causes and prevention naturally came in for a good deal of discussion.

New York's Madden described "carelessness" as an important cause of weighing mistakes, saying: "Although the modern scale of today is accurate and maintains its accuracy quite well, it tends to allow the human element (for example, clerks and weighers) to develop carelessness when using this equipment. For instance, the clerk may forget to change the tare adjustment or price indicator on the scale and, if so, an error can result. This thought coincides with the accuracy of the prepackaging operation. If the tare adjustment or price indicator is forgotten from time to time, the accuracy of the prepackaging operation is affected."

Carelessness was cited by Michigan's J. L. Littlefield, Minnesota's Warren E. Czaia, Montana's Walrath, Colorado's Harry N. Duff, Georgia's Paul I. Morris, jr., California's Kerlin, Wisconsin's C. L. Jackson and a member of others as a prime source of mistakes made in weighing products.

But there are others. New Hampshire's C. A. Lyon noted that an important cause of weighing mistakes (especially applicable to meats) is "excess moisture in package and incorrect tare allowance." Indiana's Rollin E. Meek said: "The most damaging causes of scale errors in

my opinion are due to improper installation, improper application, overloading, poor scale service or the total lack of scale maintenance service."

Virginia's Thomas C. Harris, jr., noted: "... dirt, bugs and general abuse may cause damage to scales ... there are too many 'nose iron mechanics' servicing scales." District of Columbia's J. T. Kennedy pointed to "lack of scales in balance, off zero, carelessness and the use of uninstructed help" as causes of weighing mistakes."

Colorado's Harry N. Duff called attention to abuse and maltreatment of scales as a cause of errors, stating: "It is a known fact that you cannot subject a scale or precision instrument to maltreatment and expect accurate indications, and we might as well face it. Precision instruments were not made or intended to be abused."

Indiana's Meek added: "Neglect and maltreatment of scales contribute significantly to weighing errors." The same thought was echoed by many others. The Scale Manufacturers Association, which took the survey as an educational project, reported that many scale owners who take their weighing devices for granted might be surprised to learn that many scales are built to tolerances as close as those of a good watch. In fact, some scale engineers declare that a watch is a "crude" instrument alongside the packaging or checkweighing scales that are in widespread use in the meat industry. Some of them have tolerances as close as .0050 in.

CHECKING NEED STRESSED: Nearly all the weights and measures officials polled strongly endorsed the idea of frequent testing of scales for accuracy. They were asked: "In your opinion, how frequently should a commercial scale be tested for accuracy: (a) officially? (b) by a private service organization? (c) by the scale owner?"

Kentucky's Johnson gave an answer that was roundly concurred in by most of the country's top weights and measures officials: "... perhaps three times annually (officially). The scale owner should have some means of testing the scales daily for his own protection and, if I were a scale owner, certainly I would have a recognized scale service agency come in frequently to test my scales."

Michigan's Littlefield advocated the official testing of commercial scales at least yearly, testing by private service organizations at least quarterly, and by the scale user "as

[Continued on page 40]



NEW CANNED products of Feinberg Kosher Sausage Co., Minneapolis, include kosher whole brisket corned beef (above), pastrami and barbecued beef. Firm also cans kosher wieners, salami and "Breef," a beef type of luncheon meat item.



LEFT: Rocco Tribuzio (right), manager of Mosey's Hartford plant, and Richard Wright, foreman, unpack crates of beef from western shippers and hang meat on trees



prior to trimming and boning. RIGHT: After beef briskets are trimmed and boned in Hartford, they are shipped to Springfield where corned beef is cured and packaged.

Secret of This Successful Corned Beef Product Lies In Packaging

HOW IMPORTANT is effective and attractive packaging to a processed meat product such as corned beef? One answer is supplied by Moe Fisher, founder and president of Mosey's Corned Beef Co., Inc., who credits Saran Wrap-S shrinkable casings made by The Dobeckmun Co., division of The Dow Chemical Co., Cleveland, with a large portion of his company's success.

The 10-year-old concern, located in Hartford, Conn., and Springfield, Mass., is said to be the largest volume producer of corned beef in New England. It is in the process of expanding into new and larger facilities to achieve a completely consolidated operation, an expansion prompted by the law of supply and demand.

"We simply cannot produce and prepackage enough corned beef to meet our orders," Fisher says. "As a result, our distribution is strictly regional until we can expand our processing operation and go after the chain store business with packaged merchandise."

This further expansion will come about in the spring when a new



TOP: First step in curing corned beef is spray-pumping of briskets with brine solution. Brine is injected into main artery. Briskets then are placed in large brine-containing vats and left for five days to complete cure. BOTTOM: Briskets are loaded by funnel into casings that have been sealed at one end. After vacuum is drawn, neck of casing is twisted and sealed with metal clip. Briskets then are immersed in tank and water bath shrinks casings tightly around them.

10,000-sq.-ft. building in South Windsor, Conn., midway between Hartford and Springfield, will be completed and ready to go into production.

The addition will triple Mosey's current production facilities and enable the company to double its business, a business that already has grown 15-fold since 1951 when the total sales volume was only about \$100,000.

The firm's distribution area, which is now limited to Massachusetts, Rhode Island, Connecticut and up-state New York, will be increased to include all of New England. It will extend southward to Baltimore, Md., and will reach westward as far as Syracuse, New York.

SWITCH TO PACKAGES: Wider distribution also will mean that the emphasis will switch to packaged merchandise rather than bulk corned beef which, because of space limitations, comprises about 75 per cent of the company's business at present.

Since adopting the shrinkable casings, sales reportedly have increased considerably, exceeding the \$1,500,-000 mark in 1960.

But the sales picture wasn't always so bright.

"In fact," Fisher points out, "before we tried the casings, we were ready to eliminate our prepackaged merchandise completely and concentrate on the bulk product for wholesalers and chain stores . . . We simply couldn't find a satisfactory and suitable package."

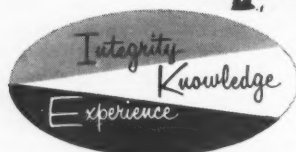
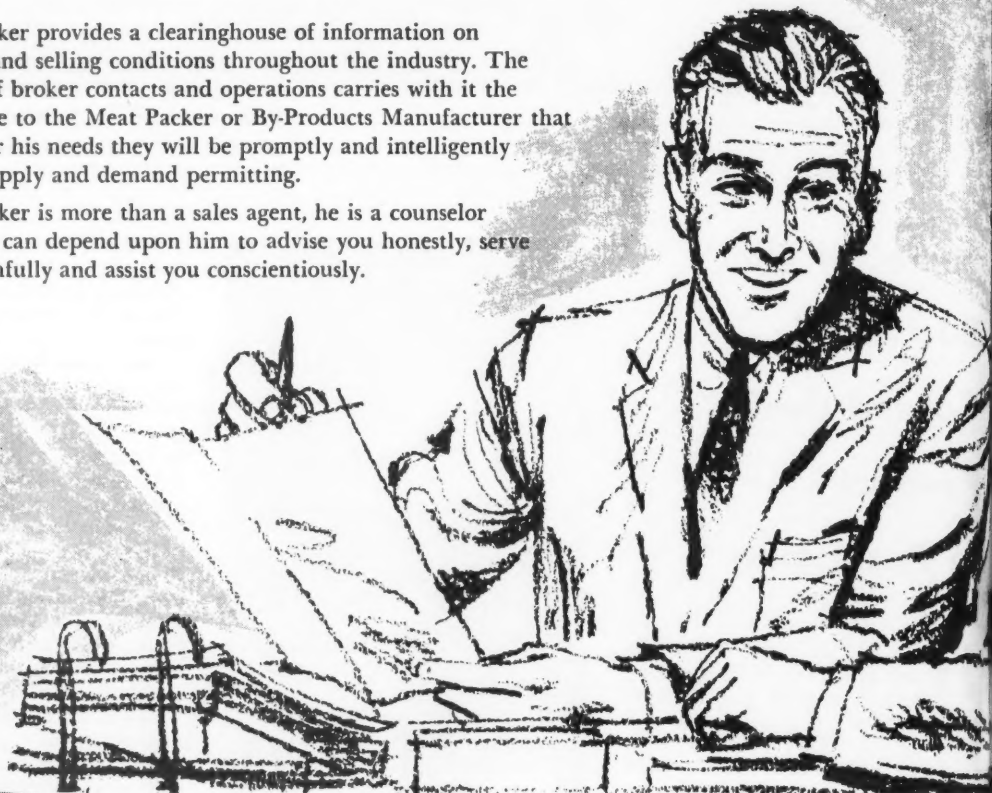
Because corned beef by nature discolors and loses its flavor when exposed to oxygen, a completely air-tight package is required. The alternative is to ship the briskets in brine and keep them in brine-filled barrels until immediately be-

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fore they are packaged and sold.

Fisher recognized the market potential of transparent wrapping several years ago, realizing that he could merchandise his corned beef on a consumer level, as well as on a high profit scale, with the right kind of packaging material.

He investigated the possibilities of shrinkable plastics, but most of them proved to be unacceptable because of the high rate—nearly 30 per cent—of “leaker” packages. The corned beef was being returned and while it wasn’t spoiled, it was discolored and flavorless and had to be re-cured. The experiment was both discouraging and costly.

As a last resort, Fisher switched to Saran Wrap-S and the rest of the story already has been told.

“Our ‘leaker’ rate dropped to less

all of which is top Choice from western shippers, arrives at the Hartford plant where it is unpacked from crates and hung on 70 trees, each of which holds approximately 500 lbs. of briskets.

The meat is trimmed, boned, repacked and shipped by truck to the Springfield plant where it is cured for purposes of flavor development, color development and preservation.

SPRAY PUMPING: Curing is accomplished by spray pumping a brine solution into the main artery of each brisket, thus utilizing nature’s distribution technique since the artery carries and retains the brine in the capillary system. The briskets then are placed in large stainless steel vats that also contain brine and are left there for about five days to complete the cure. This

FINISHED product is inspected by president Moe Fisher (right) and Bill Katkovich, Mosey production manager.



than 1 per cent, which is quite amazing considering the rough handling the packages are subjected to both here and at the retail outlets,” he claims. “The sparkle and clarity of the material also do a good job of ‘dressing up’ the corned beef.”

RED, WHITE, BLUE: The casings are printed flexographically in red, white and blue with a weight-pricer panel and “how to prepare” directions by Sheila Fisher, Moe’s wife, printed on the front.

Fisher, a former professional boxer who made 91 ring appearances as a lightweight between 1929 and 1933, founded Mosey’s in 1951 as Finest Provision Co. In 1958, a few years after the company became active on the consumer level, its name was changed to Mosey’s.

The company currently is producing at full capacity—about 30,000 lbs. per week—and expects to increase its production to about 65,000 lbs. per week, with about 50 per cent of it prepackaged.

In the current operation, the beef,

prepares them for either packaging or shipment in polyethylene-lined fibre barrels to wholesalers and food chains.

Prepackaged meat for the consumer markets—primarily “superettes” in New England—is funnel-loaded into the shrinkable casings which have been sealed hermetically at one end.

Residual air from the package is removed by means of Hydrohone equipment and, after the vacuum is drawn, the neck of the casing is twisted and sealed hermetically with a metal clip. At the same time, excess material is eliminated.

From the sealer, the packaged brisket is immersed in a shrink tank where it receives a water bath with temperatures ranging from 205° to 210° F. The bags shrink tightly around the contour of the brisket, creating an attractive package without wrinkles. The package is impervious to moisture or air and is ready for shipment, under normal refrigeration, to the market.

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THE NATIONAL PROVISIONER, MARCH 18, 1961

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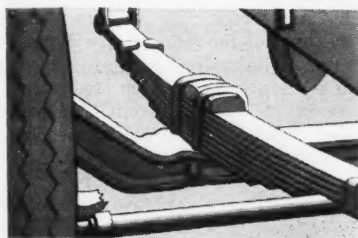
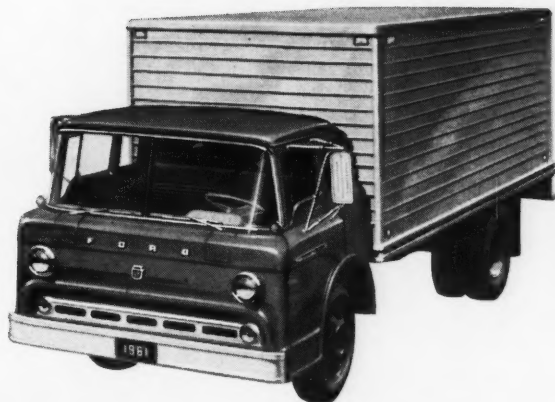
America's savingest two-ton "city peddle" trucks now offer a big 262-cu. in. Six with the power of big displacement, the gas economy of 6-cylinder design, plus the durability of heavy-duty construction. This engine features a sturdy stress-relieved head and block, strong forged steel crankshaft, long-lasting, stellite-faced intake and exhaust valves and durable, pyramid-type connecting rods. Ford's proven 292 V-8 and 292 Heavy Duty V-8—the V-8's with "six-like" economy—are also available for your special power requirements.

And you save with other new durability features like the more rugged frame, stronger

radiator construction, improved cab and chassis electrical wiring, better rear brakes for longer lining life, plus longer, easier-riding and more durable rear springs.

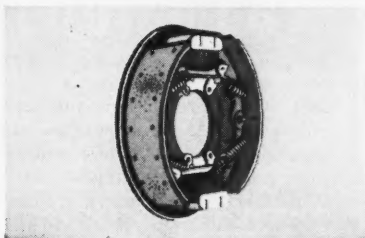
You save more . . . because you can carry more every trip! Functional chassis construction provides maximum strength with minimum weight for top payloads. Ford's tilt-cab design distributes more weight to the set-back front axle to increase payloads by as much as 1,000 pounds. And parallel ladder-type frame with 34-inch width—standard on all Ford models—allows you to install special-purpose bodies more easily and at less cost.





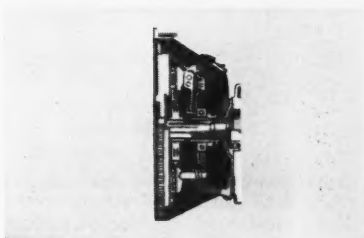
SAVE UP TO \$250 ON FRONT TIRES

In certified tests of 2-ton trucks, Ford front tires lasted over twice as long! In 40,000 miles, this saving can add up to \$250... more as mileage goes up! Ford's sturdy I-Beam axle and leaf-spring suspension also cut maintenance costs.



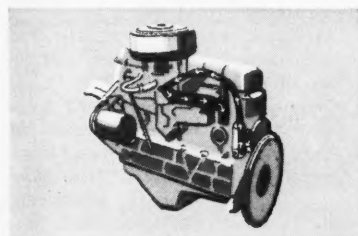
SAVE WITH 39% LONGER BRAKE LINING LIFE

The Ford F-600's improved rear brakes have a more positive retracting spring that completely disengages linings from drums for longer brake lining life. In certified tests rear brake linings lasted 39% longer.



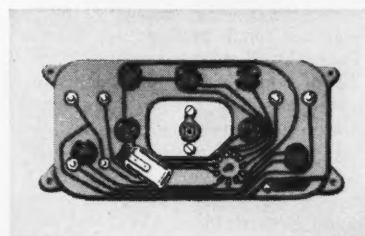
SAVE WITH HEAVY-DUTY 11½-INCH CLUTCH

A big HD 11½-inch clutch is now available with Ford's 292 and 292 HD V-8's for increased durability. Its large 140.8-square inch lining area dissipates heat faster for longer clutch life and greater dependability.



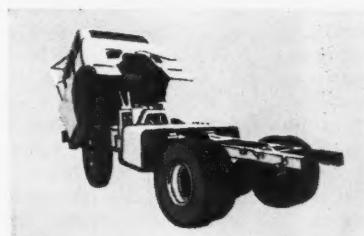
SAVE WITH POSITIVE CRANKCASE VENTILATION

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42 Attend AMI's Opening Sales Training Workshop



SATURDAY morning session of packer production and sales executives at the Chicago sales training workshop. Charles Schlom, account executive of Kielty, Dechert & Hampe, Inc., sales counselors of Chicago, is the speaker.

METHODS of recruiting and training new salesmen and ways to increase the effectiveness of men presently employed as meat salesmen were discussed in Chicago March 3 and 4 at the first of this year's series of sales training workshops sponsored by the American Meat Institute.

Forty-two sales executives and production heads of meat packing companies attended sessions at the Sheraton Towers Hotel as the fourth annual series of Institute meetings got under way.

Similar sessions are scheduled in New York City on March 17 and 18. Almost 30 persons are expected to attend the metropolitan meeting. The workshop in Atlanta, Ga., has been postponed to April 7 and 8 from the original dates of March 31 and April 1, at the request of AMI members in the Southeast. Other workshop meetings will follow in other cities.

Unlike programs in the last three years, this year's workshops are divided in two distinct sessions, with sales managers participating on the first day and production men joining them to receive training on the second day.

Topics covered at the March 3 session included the recruitment of salesmen, induction training, selling assignments and selling larger accounts. Studies in meat retailing made by E. I. du Pont de Nemours & Co., Inc., The Raymond Loewy Corp. and Pierre Martineaux were analyzed. Each sales manager had an opportunity to rehearse the sales training program which he will relay to members of his own sales staff. These programs cover selling of features; the sale of promotions, and ways to increase the size of

orders by selling a greater variety of items.

Most of the production men who attended the March 4 session are plant superintendents. They studied various ways of improving communications between sales and production personnel.

Registrations for the sales training workshop sessions in New York City and Atlanta may be made by contacting John Moninger at the American Meat Institute, 59 East Van Buren st., Chicago 5.

Packers Donate Beef for Unique Store Promotion

Local meat packers in Klamath Falls, Ore., donated more than 40 lbs. of boned rolled beef roasts for a novel one-day beef promotion experiment staged at the Market Basket, a downtown supermarket.

The roasts were cooked in the store's rotisseries and samples were given to customers, along with beef recipe folders, from 10 a.m. to 6 p.m. Various recipes for roast beef were pointed out at the sampling table, which was set up across from one end of the supermarket's meat department.

The resulting increased demand for roasts kept the store's six meat cutters busy throughout the day and the store enjoyed its best sales weekend of the month. The sale of roasts reportedly increased 40 per cent for the day.

New Kansas Humane Bill

A humane slaughter bill (S-181) was introduced in the Kansas Senate recently by Senators Hodge and Bowers.

Food Editors Competition To be Sponsored by AMI

Modernistic bronze statues of Ves-ta, mythological goddess of hearth and home, will be presented next fall to four newspaper food editors whose entries are judged best in four categories of an annual competition of the American Meat Institute.

The competition, which is open to all food editors, women's page editors or feature writers regularly employed on newspapers in the United States or Canada, is designed "to give deserved recognition to those who produce such a great array of interesting and informative food pages day after day and week after week," according to Homer R. Davison, AMI president.

The 1961 competition covers the 12-month period ending next August 1. The awards will be presented at the annual meeting of the National Food Editors Conference in Chicago next September. Each entry will consist of three different food pages or articles on three different home-makers' pages.

For the second consecutive year, there will be a separate color category open to all locally edited daily or Sunday newspapers in cities of any size. Other classifications in which awards will be made, based on 1960 census figures, are:

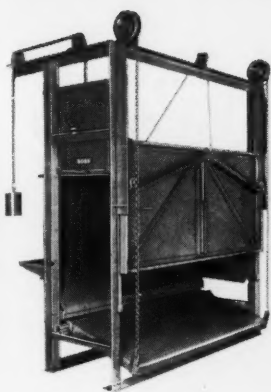
- 1) Black-and-white entries from newspapers in cities with populations of less than 100,000.
- 2) Black-and-white entries from newspapers in cities with populations from 100,000 to 500,000.
- 3) Black-and-white entries from newspapers in cities with populations of more than 500,000.

Winners will be selected by a panel of judges chosen from the home economics, nutrition and newspaper fields. Judging will be based on service to readers, journalistic style, use of pictures, food page make-up, presentation of new trends in the food field, new methods of food preparation and emphasis on nutrition in meal planning.

Study Regulatory Agencies

Chairman Oren Harris (D-Ark.) of the House interstate commerce committee has announced that he also will head the new subcommittee on regulatory agencies.

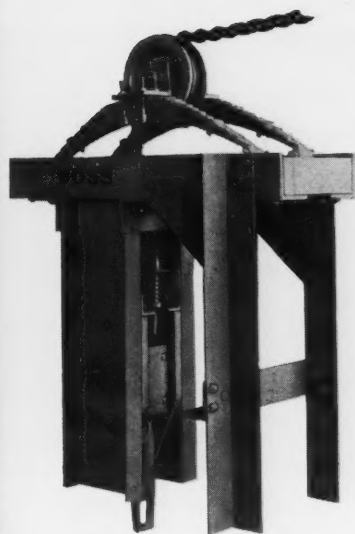
Other Congressmen who will serve as members of the subcommittee are Walter Rogers (D-Tex.), John J. Flint, jr. (D-Ga.), Rep. John Moss (D-Cal.), Paul Rogers (D-Fla.), John Bennett (R-Mich.), William Springer (D-Ill.), J. Arthur Younger (R-Cal.) and V. Thomson (R-Wis.).



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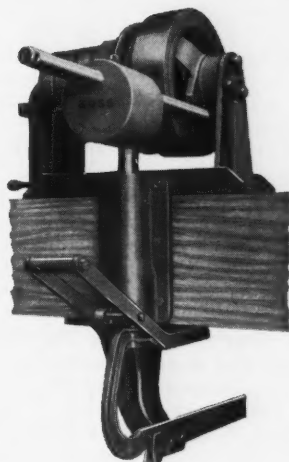


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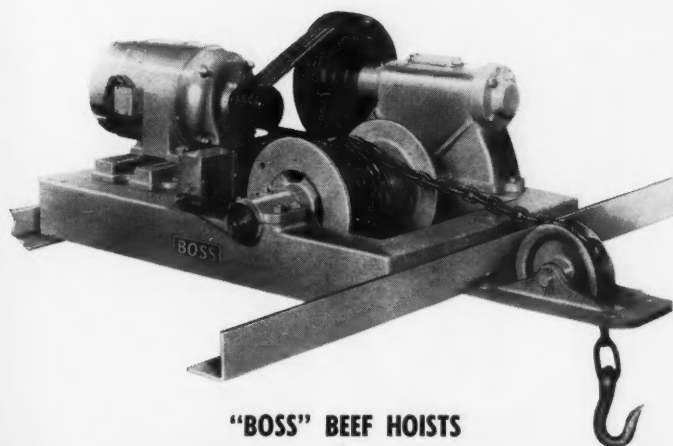
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POPULAR EXHIBIT at Youthpower Congress is question and answer booth of Armour and Company, Chicago. While friends look on, young delegate shown above presses answer button to one of several questions on food and nutrition, which was general theme of the Congress held on March 9 to 11.

200 Attending Youthpower Meet Take "Food Comes First" Theme To Other Teenagers

HOW PROPER information about food can combat "dietary delinquency" among the nation's teenagers was emphasized at the second annual National Youthpower Congress in Chicago, where 200 young delegates from all over the nation heard and discussed the role of food in six fundamental areas and promised to spread the word back home.

The Congress, held March 9-11 at the Palmer House, was sponsored by the National Food Conference, an organization of 54 leading companies and associations representing all facets of the food industry, including farmer, processor, wholesaler, broker and retailer.

The general session on Thursday morning was opened by Charles B. Shuman, president of the National Food Conference and also of the American Farm Bureau Federation, who, in 1958 joined with American Meat Institute president Homer R. Davison to organize the first National Food Conference in Washington, D. C.

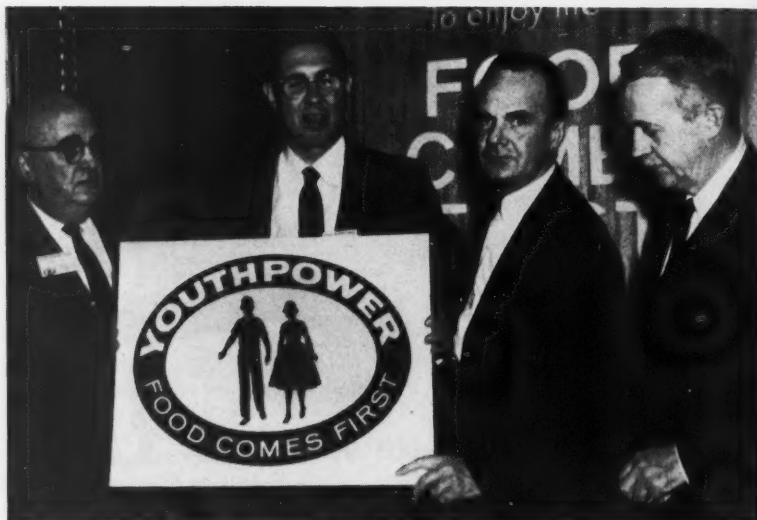
Shuman said that the purpose of the Youthpower Congress is to present to the nation's teenagers the economic, social and nutritional values of food, and to interest them in the growing, processing and movement of all foods from farm to table.

Although the main portion of each discussion was handled by the teenagers, the delegates heard brief outlines on each of the six areas under study by an authority from each field. Introduced by discussion leader Dr. Laurence J. Taylor of Hillsdale College, Hillsdale, Mich., speakers and their areas of discussion

were: Dr. William Calhoun, nutrition division, Food and Container Institute, "Food and Nutrition;" Professor Georg Borgstrom, department of food science, Michigan State University, "Food Industry Careers;" Dr. Ercel Eppright, head, department of food and nutrition, Iowa State University, "Food and the Community;" Lou Means, director, special projects, American Association for Health, Physical Education and Recreation, "Food for Health and Fitness;" Dr. Evelyn Spindler, nutrition specialist, U.S. Department

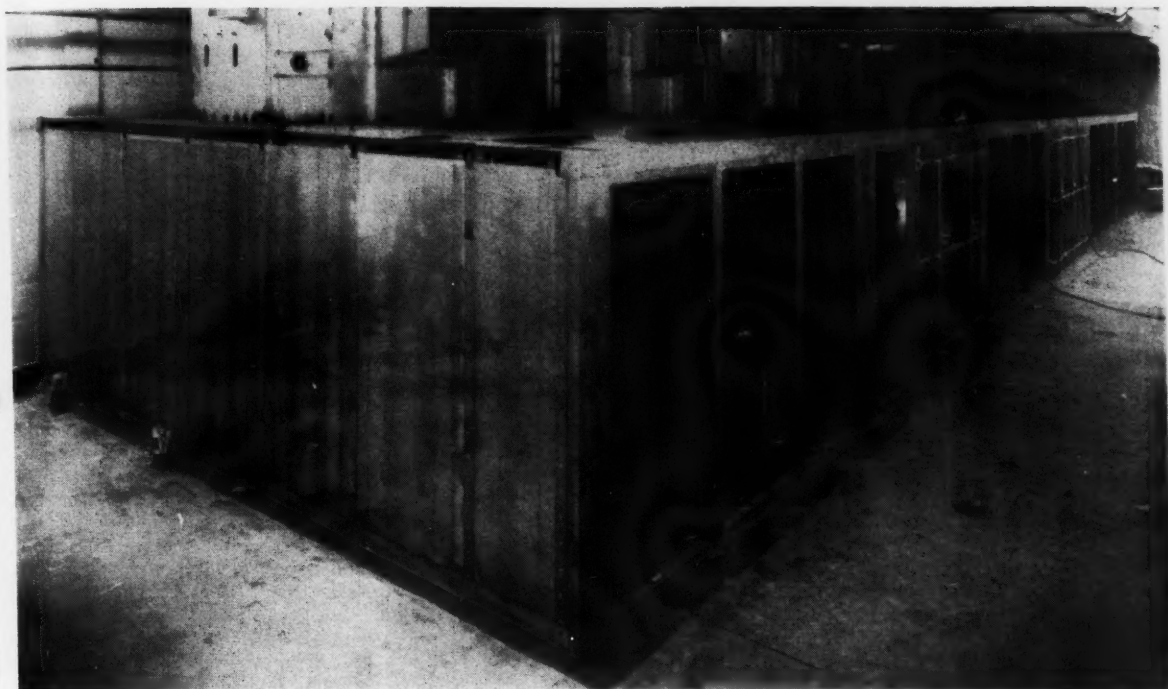
of Agriculture, "Food for Family Mealtime," and Mary Jane Kibler, assistant secretary, foods and nutrition council, American Medical Association, "Food for Fun and Happiness."

Keynote speaker at the opening session was Dr. Charles Glenn King, executive director of the Nutrition Foundation, Inc., an organization which supports nutrition research at colleges, universities and other institutions. In citing excessive body fat as "our most damaging form of malnutrition," Dr. King stated "that



POSING FOR YOUTHPOWER are National Food Conference members (l. to r.) Allen Wagner, vice president of public relations, General Foods Corp., and NFC director; Homer R. Davison, president, American Meat Institute, and secretary of NFC; H. H. Lampman, executive director, Wheat Flour Institute, and H. H. Alp, managing director, Farm Bureau Trade Development Corporation. The National Youthpower Congress is sponsored annually by the NFC.

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people don't get fat or stay fat unless they persistently eat more than they need. They consume more calories than they expend in physical work."

While recognizing the difficulties involved in correcting faulty eating habits, Dr. King warned the delegates "not to be trapped by the counsel of faddists or irresponsible or poorly informed persons who can be found in nearly every community. Often they operate under the false colors of a self-advertised 'nutrition expert.'

"In essence, good practice is based on daily consumption of about two or more servings of animal protein foods, three servings of cereal foods, three or four servings of vegetables, with special emphasis on green and yellow types, and two servings of fruit or fruit juices.

"Regularity of meals and the atmosphere in which one eats are important factors also," noted King. "Smaller, regular meals are better than fewer meals . . . foods should be attractive, flavorful, protected by good sanitation practices and preferably eaten in the company of cheerful friends."

"Where population density is high and food and food practices have not advanced," King observed, "sickness, death and short life spans

tend to hold society to a mere survival basis. Normal economic or cultural growth and political stability are impossible.

"There can be no doubt of the challenges that are in front of us to develop and apply the life sciences in agriculture, in the food industry and in public health. The range of applications should start with our own personal food practices and reach out to our capacity to help all mankind."

Dr. King said the most damaging form of malnutrition found in less-developed areas is protein shortage.

The featured speaker at a luncheon was Rev. Robert E. Richards, Olympic champion, youth leader and clergyman. Winner of the pole vaulting title in the Olympics of 1952 and 1956, the Rev. Mr. Richards stressed the importance of physical fitness for our nation's youth. Emphasizing that Russia has 24,000,000 young people competing for a bid to the 1964 Olympics, he commented that "we are content with mediocrity, not realizing the tremendous propaganda value of Soviet athletic achievement."

The main event on Friday, "Food Industry in Action," consisted of 15 special tours conducted by associations and companies belonging to the

National Food Conference. Delegates visited the Chicago-area plants and offices of such NFC members as Swift & Company, Chicago Board of Trade, Roberts & Oake, the National Live Stock and Meat Board, Abbott Laboratories and Libby, McNeill & Libby.

Among meat industry members represented in the National Food Conference are: Armour and Company, The Cudahy Packing Co., Geo. A. Hormel & Co., The E. Kahn's Sons Co., Oscar Mayer & Co., John Morrell & Co., The Rath Packing Co. and Swift & Company.

AMI Offers New Booklet On 'Ideas With Meat'

The American Meat Institute, Chicago, has published a newly revised edition of "Ideas With Meat," a 50-page illustrated booklet that contains information on meat selection, storage, nutrition and basic cookery, as well as 30 pages of recipes for preparing meat.

Suited for distribution to customers, home economists, plant visitors and others, the booklet offers a wide variety of merchandising possibilities, according to the AMI. Space is provided on the cover for company or brand names.

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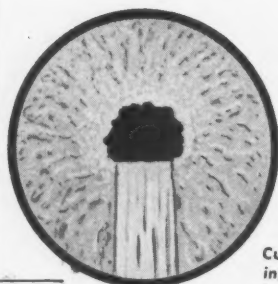
■ For complete information, write to: Lily-Tulip Cup Corp., Dept. NP361, 122 East 42nd St., N. Y. 17.

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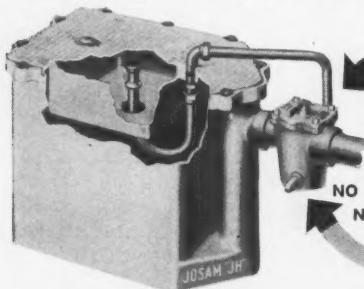
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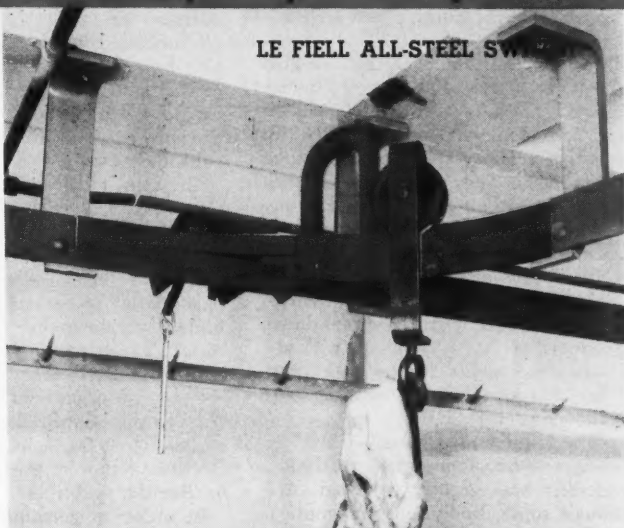
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A.M. PEARSON of the meat laboratory, Michigan State University, presents the sixteenth in a series of monthly reviews of reports on current research in the field of meat and allied products.

WHAT ARE the effects of added salt on the development of rancidity in meat? How do low fat diets affect the quality of fat produced by pigs? What is the influence of stilbesterol feeding on carcass characteristics of beef cattle? These questions, plus a report on the development of a direct colorimetric method for measuring the nitrate content of meat products and curing pickles, are presented in this month's research review.

Dahl and Persson of the Swedish Meat Research Laboratory investigated the effects of added salt on the development of rancidity in meat (*Acta. Agric. Scandinavica* 10:4, 1960). They added the salt as a dry cure in air or as a cover brine.

The researchers found that salt accelerated the development of oxidative rancidity (the addition of molecular oxygen to form hydroperoxides and other breakdown products of fats) when air was allowed free access to the meat, but there was an inhibition of enzymatically caused oxidation.

When the meat was stored in brine, the development of oxidative rancidity was greatly retarded. Although some lipolytic (enzymatic) oxidation occurred, use of solutions with a concentration above 16.7 per cent salt prevented development of rancidity. This is of interest since a 75° salometer brine contains 20 per cent salt. Thus, results would indicate that a cover pickle of adequate strength (65° salometer or above) would decrease rancidity development materially during curing.

PROTECTING MEAT BALLS: The same workers mentioned a previously unpublished study in which they protected frozen meat balls against oxidative rancidity by adding 80 ml. of Tenox II (composition of 70 per cent propylene glycol, 30 per cent butylated hydroxyanisole, 4 per cent citric acid and 6 per cent propyl gallate) or 10 grams of

octyl gallate to every 100 kg. (220 lbs.) of meat during chopping. They also reported that fried-frozen pork chops could be protected from becoming rancid during freezer storage by dipping the meat in lard containing Tenox II (80 ml. Tenox II to 5 liters of lard) after frying.

This work should be of interest to producers of precooked frozen dinners and to meat purveyors who turn out frozen hamburgers or meat patties for quick-lunch counters. Unpublished work in this country also has supported the use of antioxidants to prevent development of rancidity in cooked roasts which are placed in the refrigerator for subsequent use.

Dr. Dahl (*Proc. 10th International Congress of Refrig.* 3:232, 1960) reported on bacterial contamination as related to the methods of heat processing in the production of heat pasteurized meat products stored under refrigeration. A heavy bacterial contamination in certain meat items indicated that a considerable number of organisms were able to survive the heating process. The organism most frequently present was *Bacillus*, either of the flat sour type or *Bacillus subtilis*.

In order to germinate the spores present, the author recommends that a temperature of 25 to 30° C. be maintained between the first and second cooking periods. It is believed that this temperature will germinate the surviving spores and help achieve their destruction readily.

The author also suggests that a third cooking period may be useful in destroying the surviving microorganisms, but notes that rapid chilling with cold water or air blast must be achieved to preserve the quality of the products. Obviously, the products must be held under refrigeration or deterioration in quality and spoilage most likely will ensue.

FAT OF QUALITY: Another pa-

per by Dahl (*Acta Agric. Scandinavica* 10:33, 1960) was concerned with the influence of low fat diets on the quality of fat produced by pigs. Results indicated that pigs raised on the low fat (0.31 per cent) diet had higher levels of linoleic (unsaturated) acid and higher iodine numbers than pigs fed a normal ration. The keepability or resistance of the backfat to oxidative rancidity was much poorer for pigs on the low fat diet.

Interestingly enough, fat from the female pig was found to contain significantly more linoleic acid and higher iodine numbers than that from the male pig. Although it appears unlikely that hog producers in the United States will get to low fat diets, attempts to slow down gains by a limited feed intake (either by hand feeding or by limiting consumption with high fiber diets) may result in an increased linoleic acid content and a higher iodine number.

In view of the effects on keepability, investigations are needed to determine if any similar alteration occurs with limited-fed pigs. Furthermore, investigation of the sex effect reported by the authors needs verification under normal conditions of production in the U. S.

In other work attempting to relate dietary treatment to the characteristics of meat, Henry and Bratzler of Michigan (*J. An. Sci.* 19:1195, 1960) studied the effects of supplementing swine rations with zinc, iron and copper on the myoglobin (the red pigment in meat) concentration of pork muscle.

None of the minerals studied significantly influenced the myoglobin content. However, the authors concluded that disk colorimetry (a system of measuring color objectively by matching a series of spinning disks with the meat) could be used to estimate the myoglobin content in pork muscle. Neither fat nor moisture content appeared to influ-

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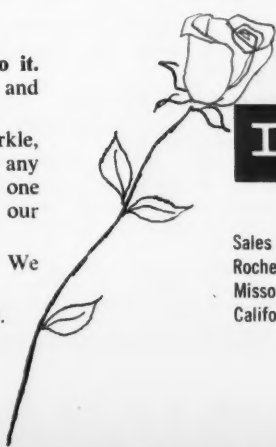
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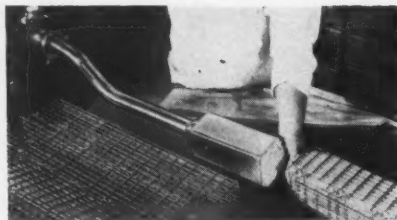
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ence color whether measured with the spinning disks or by direct measurement of myoglobin using the spectrophotometer.

Results indicate that the spinning disk method can be used to provide an index of pork color. Since the method is relatively cheap and fast, it may be useful in such studies.

MYOGLOBIN AND HEMOGLOBIN: Fleming, Blumer and Craig of North Carolina (*J. An. Sci.* 19:1164, 1960) studied several methods for quantitatively estimating the concentration of myoglobin and hemoglobin (the related red pigment found in blood) in extracts of beef muscle.

The methods tested were based on: 1) conversion to oxygenated pigments and measurement of the relative amounts; 2) reduction of the pigments followed by reoxygenation and measurement; 3) conversion to carbon monoxide pigments and measurement of the derivatives, and 4) salting-out (precipitating) the hemoglobin and converting the myoglobin to the cyanmet-compound for measurement.

Using test solutions of hemoglobin and myoglobin in predetermined concentrations, it was found that the carbon monoxide conversion method gave the most favorable results. The use of this method seems to be preferred for an accurate determination of the amount and proportion of these two pigments contributing to meat color. This method appears to be suitable for studying the influence of various external environments on meat color.

STILBESTEROL AND CARCASSES: During the past five or six years, there has been a great deal of controversy about the influence of stilbesterol feeding on carcass characteristics of beef cattle. Many meat packers have damned stilbesterol as a compound that decreases carcass grade, whereas most feeders have used it in view of its gain-stimulating effect.

A recent article by Ogilvie and others at Wisconsin (*J. An. Sci.* 19:991, 1960) covered a detailed study dealing with the effect of orally administered stilbesterol on feedlot performance of animals, carcass characteristics and chemical composition of meat. When stilbesterol was fed at a level of 30 mgs. per day per head, there was a marked increase in average daily gains, although the effects were most marked on short-fed cattle.

Feed efficiency and protein conversion from feed to carcass were increased by stilbesterol, but energy conversion was not affected on

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longer feeding periods. Stilbesterol resulted in an increase of protein and moisture in the meat and a decrease in fat content. However, neither live nor carcass grades were influenced by the feeding of stilbesterol. Carcass conformation likewise appeared to be only slightly altered through use of the compound.

Results indicated that stilbesterol acts primarily through stimulation of the early growth phase of steers and causes an increase in protein deposition early in the feeding period. There appeared to be no basis for assuming that stilbesterol caused a decrease in carcass grade, al-

though rapid gains during the early stages of feeding may give more bloom than is characteristic for other beef cattle.

It has been known for some time that collagen, the white connective tissue seen commonly between and surrounding the muscle fiber bundles, is extremely high in content of the amino acid, hydroxyproline. White connective tissue is known to contain about 13 to 14 per cent of hydroxyproline, whereas it is practically absent in muscle tissue.

Attempts have been made to determine the hydroxyproline content of meat as a measure of the amount

of connective tissues, thereby relating the result to tenderness. However, the method has proved difficult and tedious and, at best, is only a promising method that requires further improvement and refinement through research.

Dr. Dahl of Sweden (*Acta Chemica Scandinavica* 14:227, 1960) reported that there is an inverse relationship between the hydroxyproline content of animal tissues and their content of tryptophane. Since determination of tryptophane is simpler, the method may be useful as an index for tenderness.

NITRATE CONTENT: Landmann *et al.* of the American Meat Institute Foundation (*J. Ass'n. of Off. Agr. Chem.* 43:531, 1960) recently reported the development of a direct colorimetric method for measuring the nitrate content of meat products and curing pickles. Color development is dependent on the reaction of brucine with the nitrate.

The method outlined appears to be at least as good, if not superior, to other methods currently being used. It is quite possible that this method is sufficiently accurate to merit adoption by the regulatory personnel of the Meat Inspection Division and the Food and Drug Administration. At any rate, the method should be useful for ascertaining levels of nitrates in cured meats and in establishing the amount of nitrate remaining in brine.

An apparatus of interest to lard and shortening manufacturers is described in a recent article (*J. Am. Oil Chem. Soc.* 37:643, 1960) by Royce and Morgan. The device is a miniature Votator type, wiped surface heat exchanger for chilling and texturing shortening.

The unit is mounted on a table fitted with casters for mobility and can be operated merely by plugging into an electric outlet. It operates at fat-feed rates of 10 to 80 lbs. per hour and has an integrated Freon refrigeration unit capable of holding the chilling unit at $\pm 1^\circ\text{F}$. in a range of -30°F . to $+60^\circ\text{F}$. A four-step pulley agitator drives both the chilling and texturing units which, with free swinging wiper blades on the heat exchanger and other improvements, insure a smooth operation, according to the authors of the report.

The unit appears to be useful in processing shortening for research purposes and may be used to make small quantities of lard or other shortenings for customer evaluation. The speed and ease of operation appear to make it especially desirable for pilot plant work.

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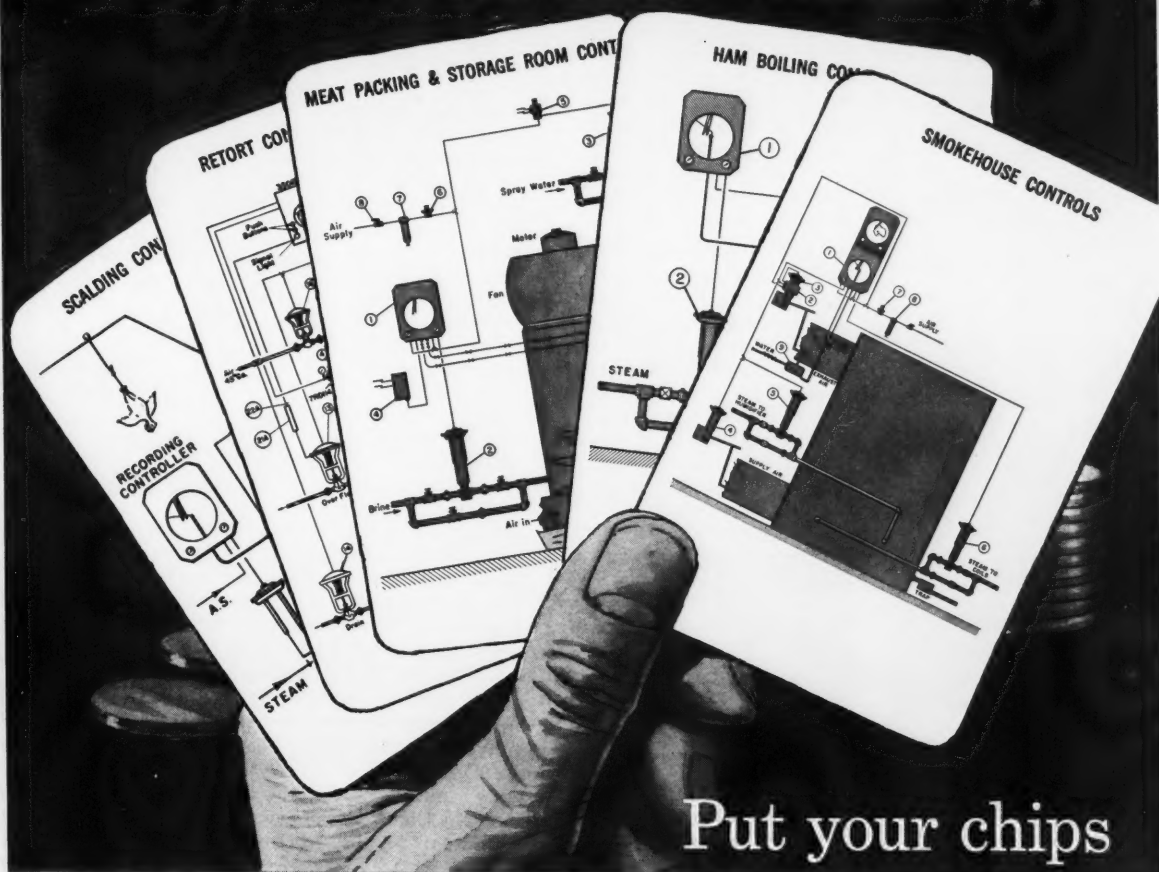
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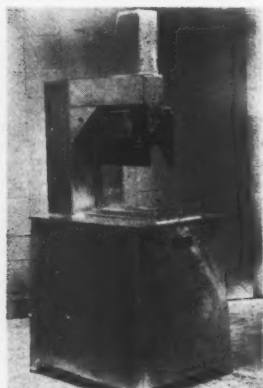
Send now for **Catalog 500MP**. Or call your Taylor Field Engineer. Taylor Instrument Companies, Rochester, New York, or Toronto, Ontario.

Taylor Instruments **MEAN ACCURACY FIRST**

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

HEAD SPLITTER (NE 1024): Compact automatic head splitter uses regular electrical connection to supply power. Overhead hydraulic piston drives shaped knife downward, splitting head which rests on permanent all-steel base. Head cannot get out of line. Knife returns to upward position automati-



cally after each split. Self-contained unit takes up 36 x 30 in. of floor space and is easy to clean. Offered by Le Fiehl Co., San Francisco, machine is made as stationary or portable unit. There is no chance of overloading air lines.

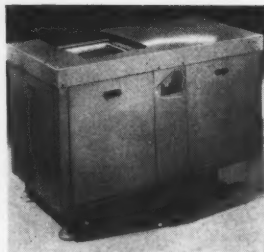
ROLLER MARKER (NE 1017): Continuous self-inking roller marker for dating boxed products fea-



tures solid brass construction and knurled numerals for extra grip and non-

smear performance, especially on slick surfaces. Introduced by Everhot Mfg. Co., Maywood, Ill., roller accommodates month, day and year for 10 years. Unit comes complete with handle and case.

WASTE DISPOSAL (NE 1027): Introduced by Buffalo Hammer Mill Corp., Buffalo, N.Y., power feed disposal unit for high-volume food waste removal is available in line of 3- or 5-hp. installations using separate motors to drive the grinder and feeder. Power worm feeder automatically moves waste to grinder at uniform rate to



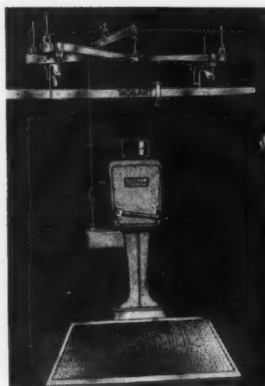
prevent overloading, even with baskets full of waste. When water valve is opened, unit starts automatically, grinds waste, mixes it with water and flushes it through steel screen to sewer.

COMBINATION SCALE (NE 976): Designed for meat processing and food operations which require both overhead and floor weighing, scale features "Project-O-Weight" device to conserve floor space and reduce handling time. Device provides fast, accurate readings at eye level by

HAM PUMPER (NE 1030): Automatic ham pumper is six-station rotary indexing table, 72 in. in diameter and 36 in. high. It has 20-gal. pickle tank with fluid level control valve and rotary stainless steel pump which supplies pickle to each of six stations. Each station has ham tray and pair of artery needles. Clear plastic "blister" attached to each tray keeps excess brine in tray and allows operator to see that needle is attached correctly to artery. Other features are "emergency stop" button, time-delay control mechanism and adjustable cam. Unit permits pumping of 360 hams per hour; indexing time is 1½ seconds and loading time, 8½ seconds. Introduced by Leading Engineering & Mfg. Co., Pontiac, Mich., machine requires only a supply of pickle from main tank and electrical power.



magnifying and optically projecting chart on adjustable mirror behind glass shield. Chart capacity ranges up to 2,500 lbs., size



of floor platform up to 76 x 54 in. and length of overhead track up to 6 ft. Introduced by The Hobart Manufacturing Co., Troy, O., unit can be attached to any beam scale or to any scale convertible to beam.

INSULATION PANELS (NE 1012): Developed by Urefoam Corp., Camden, N. J., new insulation panels

of rigid foamed polyurethane with waterproof plywood face and aluminum foil back are said to provide almost complete thermal efficiency in insulation of refrigerated vehicles. Interlocking panels have shiplap joints which provide 6 in. of sealing surface between each section. Units



are self-supporting and need no additional framing. Standard panels are 4 x 7 and 4 x 8 ft., with thickness of 3¾ or 5¾ in. Facing material can be aluminum, stainless steel, etc.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (3-18-61).

Key Numbers
Name
Company
Address



CUSTOMER-DESIGNED LAYOUT AND PANS

"Hobart grinders (piggy-back) save us 5 to 6 hours a day"



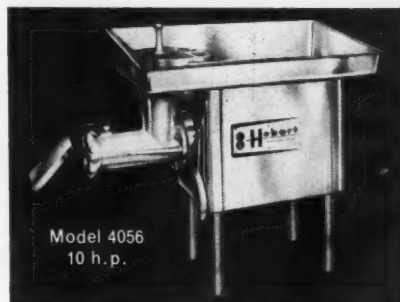
SAYS GEORGE J. NAEGELE, PRESIDENT
SMITH, RICHARDSON & CONROY, INC., Miami, Florida

*An outstanding meat processor serving
Florida and Caribbean markets for over 50 years*

Mr. Naegele points out three advantages: "We believe the piggy-back grinder installation, using two 10 h.p. units, (1) saves five to six hours a day grinding the products, (2) gives us a more uniform grind, and (3) best of all, the choppers help maintain the bloom which enhances our frozen meat products."

The all-new Model 4056 grinder is ideal for continuous service by high-volume processors of fresh or frozen meats. There is no crushing or mashing of meat—it comes out cut clean, with all its natural color and flavor. Fresh meat capacity is 7500 lb./hr. of beef, first cutting with $\frac{1}{8}$ " plate... 9000 lb./hr. of pork through $\frac{3}{16}$ " plate.

Safety is a prime feature, with special interlocks that give the operator maximum protection. Standard high-back stainless steel pan permits dumping full tubs of meat without spillage. Design permits easy access to parts for quick cleanup...cylinder can be cleaned without removing it from the machine. Model 4056 is available in stainless steel or baked enamel housing. For information on this or other Hobart meat grinders, write: The Hobart Manufacturing Co., Dept. 213, Troy, Ohio.



Model 4056
10 h.p.

Nationwide Factory-Trained
Sales and Service...over 200 offices



Hobart machines

A Complete Line by the World's Oldest and Largest Manufacturer of Food Store, Packing Plant, Kitchen and Dishwashing Machines

THE NATIONAL PROVISIONER, MARCH 18, 1961

Food Technologists to Meet in New York City

The role of food science in feeding mankind and the part food technology plays in civil defense will be among the topics at the 1961 meeting of the Institute of Food Technologists on May 7-11 at the Statler Hilton Hotel, New York City. Theme of the convention will be "Better Food for Better Health through Science."

Other symposiums will explore advances in microbiology and public health, the coloring and flavoring of food, pressurized food products and other aspects of food technology.

Conveyorized Rendering

[Continued from page 16]

bottom spirals and a level control.

PRESSING: The twin spiral in the surge bin is equipped with a vari-drive to control feeding to a French Oil Mill screw press equipped with a magnetic separator. Pressed meat and bone scraps are conveyed by a spiral to an outside elevator.

The surge bin is used to level product flow and achieve optimum loading of a key piece of equipment, the screw press. It also provides temporary storage for sudden peaks in ren-

dering production since it can hold the output of two cookers.

From the elevator the dry material is transferred by a cross spiral to a storage shed across the yard. The final unit in the conveyor complex is a top leveling spiral which runs the full length of the shed and levels off the material to fill the space.

The entire rendering operation is controlled from one central panel with lights which furnish constant visual indication of what is operating in the plant. Electrical interlocks guard against the possibility of jamming due to human error.

With this automatic system all raw material from the day's kill is completely processed by the end of each day. More rapid processing has upgraded the firm's tallow with the result that all tallow now is No. 1 bleachable fancy with 1 per cent f.f.a., 0.25 per cent MIU and 10 to 11 FAC color.

Survey on Weights

[Continued from page 18]

often as necessary to be sure that the scales are remaining accurate."

Since the official sealers surveyed are mostly concerned with commercial scales used for buying and selling weights, our references have

been mainly to those scales. However, the sealers do check receiving and processing scales frequently and are aware of the problems with them. The processor does buy by weight, of course, just as he sells by weight, and he can lose on short receipts as surely as he can on over-packaging. No one will deny he is entitled to receive the full, net weight for which he pays.

PROTECT BACK DOOR, TOO:

On the question about checkweighing receipts on accurate scales, Claire Jackson of Wisconsin says: "By all means, we do recommend this and have made a definite point of it. We have stated that we expect them to hold their commodities up to the stated weight at the front door. We do not believe they can stay in business without maintaining similar protection at the back door."

Howard Crawford of Jacksonville, Fla., definitely advises that business buyers have appropriate and accurate scales and use them regularly in checking receipts. "Weighing at the receiving station is as important as weighing at the shipping room," he says. These opinions were confirmed by other official sealers all along the line.

With regard to internal and processing scales, the sealers said gen-



TIME AND MONEY SAVE BOTH WITH HOT CARCASS LABELS

- Slap on Easy
- Stick Tight
- Easy Marking
- Easy to See
- Won't tear shrouds
- Peel off Clean

Stock labels available for immediate shipment . . . also a complete line of pressure sensitive labels.

THE **National Tag** COMPANY
344 S. PATTERSON BLVD. • DAYTON 1, OHIO

Please send me a free sample supply of Hot Carcass Labels and Head 'n Foot Tags.

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Firm _____

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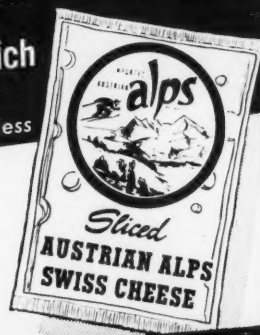
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NEW! IMPORTED 6 OZ. SLICED

and
10 lb. Sandwich
Cuts
Cryovac—Rindless

also 6 and 12
Portion Gruyere
Plain and Assorted

5 lb. Loaf Gruyere
Colored and White



SOME DISTRIBUTORSHIPS AVAILABLE
AUSTRIAN ALPS IMPORTERS (Att: George Stutz)
165 Chambers St., New York 7, N. Y. DI 9-4300

Exact Weight® Packaging Scales

These precision scales are especially designed for low maintenance and long service life in the weighing of meat products. A special protective finish, Alomel®, combined with stainless steel parts, offers maximum resistance to corrosive elements. Write for details on these and other models made by Exact Weight, leading manufacturer of job-engineered scales for 45 years.



SHADOGRAPH®
speeds weighing
operations

**MODEL
4133**

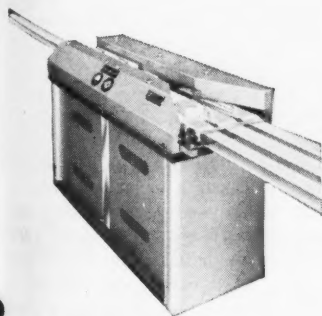
Up to 50% greater speed in production weighing operations is possible with this Shadograph model compared to mechanical indicator type scales. The Shadograph not only comes to rest more quickly, its sharp, shadow-edge indication provides fast, unmistakable readings from any angle. Parallax is eliminated. Model 4133, above, has capacity of two pounds with 1/40 ounce visible indication . . . two ounces of weight move indicator four inches. Request Form 3294.



MODEL 253

Fast, easy-to-read packinghouse scale

Sliced bacon, luncheon meats and similar products flow faster across this Exact Weight high-speed packinghouse scale. Low, compact end-tower design, plus easy-to-read indication, contribute to greater efficiency and accuracy of weights. Requires no leveling for ordinary out-of-level position. Capacity one pound. Request Form 3301.



SELECTROL®
Automatic Checkweighers

Products are weighed, classified and sorted into separate weight groups—without interrupting production flow.



MODEL 273. Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Request Form 3304.



MODEL 213. High speed scale for packaging or checkweighing. Indicator travel is one inch over and under equivalent to one ounce over and under. Graduations to your requirements. Capacity 3 pounds. Request Form 3326.

THE EXACT WEIGHT SCALE CO.

915 W. FIFTH AVE., COLUMBUS 8, OHIO

In Canada: 5 Six Points Road, Toronto 18, Ont.

Sales and Service Coast to Coast



LOOK TO... KOCH



Equipment and supplies for the meat and food industries.



FREE!

**KOCH Catalog 178
Send for it!**



WHATEVER YOUR LOW-TEMPERATURE INSULATION NEEDS UNITED CAN SERVE YOU

From engineering design to final installation in CORKBOARD or EXPANDED POLYSTYRENE

United's patented process BB Corkboard is the long established, job tested insulation material. Block baked of 100% cork with no fillers or binders, it has a low K factor, is fire retardant, insect and vermin resistant.

Equally effective is Uni-Crest expanded polystyrene, United's newest development in insulation materials. This modern, lightweight, snowy white material, composed of minute, individually closed cells, has a low K factor, low moisture absorption, and retains its insulating value indefinitely. It is strong, flexible, easy to handle and inexpensive.

Experienced engineers, at United's branch offices coast-to-coast, offer complete consulting and design ser-

vice on both cork and Uni-Crest installations. Each installation is specifically planned to meet requirements of the job. Skilled crews, working out of these same offices, carry out the entire job of erecting insulation under direct supervision of engineers responsible for the design. In this way you are assured of undivided responsibility for performance of the entire installation.

Both Cork and Uni-Crest are available in a wide variety of sizes in board and pipe covering form. In addition, United provides cork lagging and discs for tank and filter application, as well as a self-extinguishing board and pipe covering of Uni-Crest. Write for more complete information.



UNITED CORK COMPANIES

Since 1907



5 Central Avenue, Kearny, New Jersey

Branch offices or approved distributors in all key cities

erally that they inspect such scales only on request, since they are not used for buying and selling. The consensus of the group was that such scales are not in the satisfactory condition that company management should expect. Rollin Meek of Indiana says that state's experience with these scales indicates they are "not as frequently serviced and as well maintained as commercial scales." George Johnson of Kentucky says: "We have had experience in testing internal or processing scales, and we have found they are not as well cared for as receiving or selling scales."

MORE ATTENTION NEEDED:

The sealers are unbiased government officials and are our most experienced persons on scale testing. They find it difficult to understand why management will countenance incorrect scale weighing, taking the view that "if it's worth weighing at all, it's worth weighing right." The data on scale tests show from 12 per cent to 20 per cent of the scales tested are inaccurate by the standard error tolerances permitted, even in the states that inspect them once a year, indicating more frequent private tests should be made.

Scales are built to perform with a high degree of accuracy, with reasonable attention. If you are not getting correct weighing, it is not because it can't be had. With the great importance of correct weighing to the quality of your products, as well as to your profitable operations, it is not reasonable that you should allow the use of unreliable scales in any operation.

There is nothing of more practical, dollars-and-cents importance to the meat processor than scale accuracy. Small mistakes, perhaps only a fraction of an ounce per package, when multiplied by the hundreds of thousands via the astonishing product flow going over today's prepackaging scales, can amount to a fortune in a hurry. Any processor can quickly determine the cost to him of 1/4 oz. or 1/2 oz. per pound or package at the average value of his processed product. If scales are "slow," they may be giving away a large percentage of the processor's narrow margin of profit. If they are "fast," they can lead to trouble with weights and measures inspectors and jeopardize precious, hard-won good will.

The answer, most weights and measures officials and other experts in the field seem to agree, is modern, accurate, well-maintained scales operated with care by trained personnel who realize the great importance of the work they are doing.

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CH 18, 1961



Get the special package that sells your meat best ...get together with a Du Pont Authorized Converter

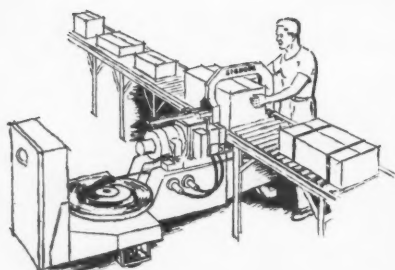
Every meat processor has individual packaging problems. No one film can solve them all. One man can, however: the Du Pont Authorized Converter. He has "Mylar"* and six Du Pont cellophanes, which can be coated or laminated to fit your specific needs. Be sure to get his expert packaging advice—to give your meat the right kind of protection, the

right kind of sales appeal. For names of Authorized Converters, write: E. I. du Pont de Nemours & Co. (Inc.), Film Department M-2, Wilmington 98, Delaware.

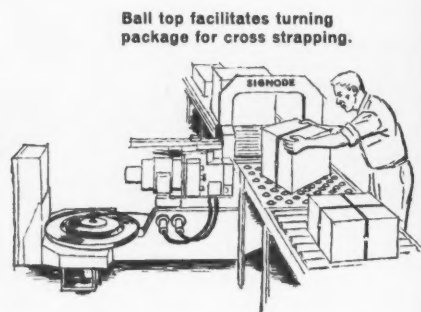
*"Mylar" is Du Pont's registered trademark for its brand of polyester film.



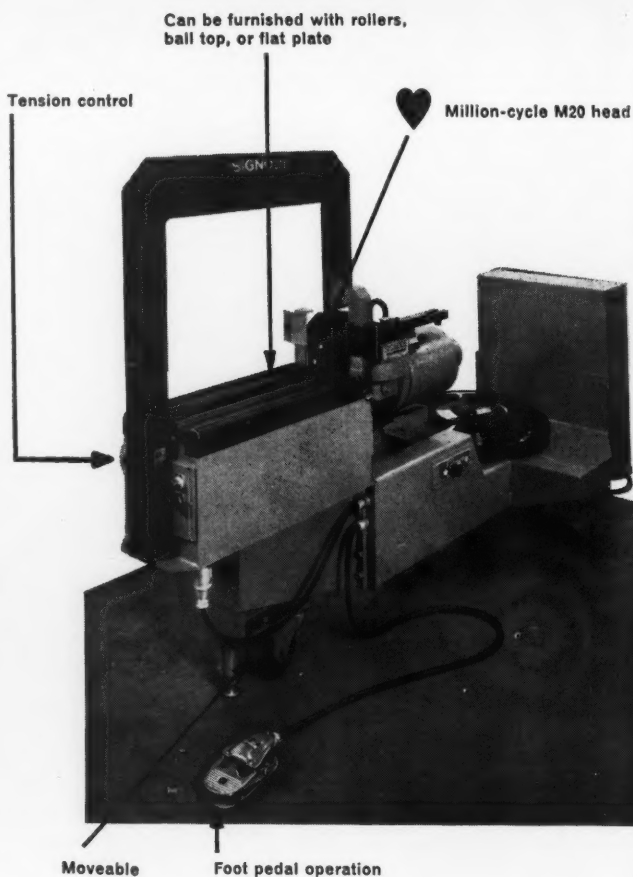
Better Things for Better Living
... through Chemistry



Straps mixed and varied sizes and shapes of containers.



Ball top facilitates turning package for cross strapping.



SIGNODE M20-E

Heart of this fast new power strapping machine is its million-cycle head

Here is a power strapping machine with speed enough to satisfy any production requirement plus the dependability to keep production rolling steadily in spite of high humidity and low temperatures.

Heart of this machine is the superlatively engineered M20 head, which has proved its ability over the past several years to operate continuously without attention through a million cycles or more in the hardwood flooring, paper, textiles, steel and other industries.

Strap take-up of this M20-E is unlimited; it straps mixed package sizes without adjustment. When tension adjustment is required, the turn of a dial does it. And the machine itself is mounted on wheels so that it is readily moveable to facilitate floor cleaning.

Write for more facts about the M20-E, or ask the Signode man near you.



First in steel strapping

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THE NATIONAL PROVISIONER, MARCH 18, 1961

ALL MEAT . . . output, exports, imports, stocks

Meat Production Down; Hog Kill Above 1960

Production of meat under federal inspection slumped off in the week ended March 11 to 408,000,000 lbs. from 438,000,000 lbs. in the previous week, but held a slim edge over last year's production of 399,000,000 lbs. in the same March period. Slaughter of all meat animals was down for the week, but hog kill for the second week maintained its edge over butchering for the corresponding week of last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
March 11, 1961	340	207.4	1,315	179.2
March 4, 1961	370	224.6	1,380	189.8
March 12, 1960	338	204.6	1,302	172.0

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
March 11, 1961	83	8.7	255	13.0	408
March 4, 1961	87	9.3	270	13.8	438
March 12, 1960	100	10.7	236	12.0	399

1950-61 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-61 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
March 11, 1961	1,060	610	235	136	—
March 4, 1961	1,055	607	237	138	—
March 12, 1960	1,055	605	239	132	—

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.
	Live	Dressed	Live	Dressed	
March 11, 1961	185	105	105	51	13.9
March 4, 1961	190	107	105	51	—
March 12, 1960	184	106	105	51	41.4

152,000 lbs. were down by about 8,000,000 lbs. from the closing January level, about 17,000,000 lbs. smaller than a year earlier and about 26,000,000 lbs. below average.

Pork holdings, led by a heavy accumulation of fresh meat, totaled 239,914,000 lbs. at the close of February compared with 201,012,000 lbs. on January 31, and were 103,000,000 lbs. smaller than a year earlier and 107,000,000 lbs. below average.

AMI PROVISION STOCKS

Provision stocks as reported to the American Meat Institute totaled 149,700,000 lbs. on March 4. This volume was 28 per cent below the 207,100,000 lbs. a year earlier.

Stocks of lard and rendered pork fat totaled 41,200,000 lbs., or 31 per cent below the 59,600,000 lbs. in stock about a year earlier.

The accompanying table shows stocks in million pounds and how they compared percentage-wise with holdings two weeks previously and a year earlier.

Frozen Pork:	Stocks		Pct.	
	1961 Mar. 4	1961 Feb. 18	1961 Mar. 5	1960 Mar. 5
Picnics	4.4	126	95	95
Hams	42.3	102	75	75
Bellies	71.0	162	57	57
Loins	3.3	94	77	77
Jowls	2.4	104	70	70
Butts	2.6	124	60	60
Spareribs	4.8	109	64	64
Trimnings	10.3	141	75	75
Livers	3.4	94	67	67
Other pork	15.5	105	100	100
Total frozen pork	119.1	111	69	69
Pork—cured, in cure:				
D.S. bellies	6.3	95	61	61
Fat backs	3.9	97	103	103
Hams, S.P.-D.C.	10.4	125	100	100
Picnics, S.P.-D.C.	1.0	91	83	83
Bellies, S.P.-D.C.	6.7	100	89	89
Other cured, in cure	2.3	88	92	92
Total cured, in cure	30.6	105	86	86
Total pork prod.	149.7	110	72	72
Lard and RPF	41.2	98	69	69

February Cold Storage Meat Increase Rather Heavy; Month's Greatest Accumulation Is Fresh Pork

MOVEMENT of meats into cold storage was stepped up considerably in February as aggregate volume of all kinds in storage at the close of the month totaled 479,327,000 lbs. for an increase of about 32,000,000 lbs. since the end of January. The January accumulation last

year amounted to about 19,000,000 lbs. The closing February level of meat inventories, however, was sharply below last year's closing February volume of 616,804,000 lbs. and the five-year February average of 610,806,000 lbs.

February 28 beef stocks at 149,-

U.S. COLD STORAGE MEAT STOCKS, FEBRUARY 28, 1961

	Feb. 28 1961 1,000 lbs.	Jan. 31 1961 1,000 lbs.	Feb. 28 1960 1,000 lbs.	Feb. av. 1956-60 1,000 lbs.
Beef:				
Frozen	140,746	148,291	173,393	163,438
In cure and cured	8,406	9,091	12,218	11,621
Total beef	149,152	157,382	185,611	175,059
Pork in freezer:				
Picnics	8,451	6,579	9,507
Hams	55,673	42,020	66,064
Bellies	59,643	43,187	108,393
Loins	6,851	6,729
Jowls	7,703	6,771
Butts	3,776	3,284
Spareribs	9,296	7,868
Trimnings	13,814	10,363
Other pork*	37,365	36,940	110,500
Total pork in freezer	202,572	163,741	294,464	281,680
Pork in cure and cured:				
D.S. Bellies*	6,097	7,305	11,416
Other D.S. pork*	4,836	5,168	6,463
All other pork*	26,409	24,798	30,231
Total cure pork	37,342	37,271	48,110	65,810
Total all pork	239,914	201,012	342,574	347,490
Veal in freezer	12,906	13,234	8,229	12,850
Lamb and mutton in freezer	12,026	12,353	12,203	9,337
Canned meats in cooler:				
Hams	39,777	36,673	68,187	66,070
Other	25,552	26,357	61,804	610,806
Total, all meats	479,327	447,011	616,804	610,806

On February 28, 1961, the government held in cold storage out of processors' hands 2,294,000 lbs. of beef and 1,862,000 lbs. of pork. *Not reported separately prior to 1957.

†Not reported separately prior to December, 1960.

USDA Buys More Lard Last Week; Total, 35,187,000 Lbs.

The U.S. Department of Agriculture late last week bought an additional 7,368,000 lbs. lard for distribution to needy families and for schools participating in the national school lunch program. Prices paid for product packed in 1-lb. and 2-lb. cartons ranged from 15.65¢ to 15.99¢ per lb. Prices on lard packed in 3-lb. tins ranged from 17.64¢ to 17.98¢ per lb.

The USDA accepted 4,128,000 lbs. of carton lard from six of 12 bidders which had offered a total of 9,120,000 lbs. and 3,240,000 lbs. of tinned lard from all of the six bidders who offered 5,715,000 lbs. These purchases brought to 35,187,000 lbs. the aggregate amount of lard bought by the agency at a cost of \$5,766,000 since the purchase program began.

PROCESSED MEATS . . . SUPPLIES

January Meat Output Down From 1960 Volume

Meat poured out of commercial slaughter plants by an aggregate of 2,333,000,000 lbs. in January. This volume, although up from production in December, was about 3 per cent below January, 1960 production of 2,394,000,000 lbs. Farm slaughter was not included in above totals. Of January, 1961 production, 1,234,000,000 lbs. were beef, up from 1,192,000,000 lbs. in 1960; 81,000,000 lbs. veal, up from 78,000,000 lbs. in 1960; 946,000,000 lbs. pork, down from 1,056,000,000 lbs. in 1960, and 72,000,000 lbs. were lamb and mutton, up from 68,000,000 lbs. in 1960. January lard production, reflecting the smaller hog kill, totaled 206,000,000 lbs. compared with 239,000,000 lbs. in the same month last year. Slaughter of livestock in January, 1961 differed from kill last year much by the same margin as did meat yield from the four classes of animals. Slaughter of cattle, calves and sheep was up, while that of hogs was down by about 14 per cent. Estimated commercial meat, lard production and slaughter by classes appear below as follows:

COMMERCIAL MEAT AND LARD PRODUCTION BY MONTHS IN MILLION LBS., 1961-60

	Beef		Veal		Pork		L & M		Totals		Lard	
	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	1,234	1,192	81	78	946	1,056	72	2,333	2,394	206	239	
Feb.		1,086		72		940		60	2,158		203	
Mar.		1,197		83		980		61	2,322		223	
Apr.		1,064		75		909		59	2,107		202	
May		1,199		76		904		61	2,240		203	
June		1,244		85		852		60	2,241		198	
July		1,283		85		723		57	2,028		166	
Aug.		1,304		99		849		65	2,317		192	
Sept.		1,295		102		845		68	2,310		186	
Oct.		1,259		98		884		70	2,311		192	
Nov.		1,188		91		856		63	2,298		204	
Dec.		1,146		79		957		61	2,243		208	

COMMERCIAL LIVESTOCK SLAUGHTER BY MONTHS, IN '00's, 1961-60

	Cattle		Calves		Hogs		Sheep & Lambs	
	1961	1960	1961	1960	1961	1960	1961	1960
Jan.	2,115.7	2,031.0	666.4	647.2	6,792.6	7,779.7	1,453.5	1,376.2
Feb.		1,858.4		610.6		7,008.5		1,195.4
Mar.		2,063.7		743.9		7,340.2		1,217.5
Apr.		1,855.0		599.4		6,588.1		1,202.9
May		2,085.7		578.7		6,506.1		1,263.0
June		2,196.7		624.9		6,097.4		1,311.1
July		2,064.7		605.0		5,173.1		1,220.8
Aug.		2,328.5		736.3		6,207.6		1,413.8
Sept.		2,307.3		813.0		6,217.9		1,506.7
Oct.		2,258.9		802.0		6,452.3		1,525.4
Nov.		2,108.2		775.3		6,793.3		1,336.6
Dec.		2,010.1		688.3		6,790.5		1,265.1

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
In 1-lb. roll	34 @ 42
Pork saus., sheep cas.	
In 1-lb. package	52 1/2 @ 65
Franks, sheep casing,	
In 1-lb. package	64 @ 65
Franks, skinless, 1-lb.	49 @ 49 1/2
Bologna, ring, bulk	51 1/2 @ 56
Bologna, a.c., bulk	41 @ 43
Smoked liver, n.c., bulk	54 @ 59
Smoked liver, a.c., bulk	39 @ 47
Polish sausage, self-service pack.	62 @ 73
New Eng. lunch spec.	63 1/2 @ 69
Olive loaf, bulk	47 1/2 @ 53
Blood and tongue, n.c.	49 1/2 @ 65
Blood, tongue, a.c.	47 1/2 @ 63
Pepper loaf, bulk	51 1/2 @ 67
Pickle & pimento loaf	45 1/2 @ 53
Bologna, a.c., sliced (del'd)	
6, 7-oz. pack. doz.	2,77 @ 3.60
New Eng. lunch spec.,	
sliced, 6, 7-oz. doz.	4,17 @ 4.92
Olive loaf,	
sliced, 6, 7-oz., doz.	3,12 @ 3.84
P.L. sliced, 6-oz., doz.	2,97 @ 3.85
P&P loaf, sliced,	
6, 7-oz., dozen	2,97 @ 3.60
Cervelat, hog bungs	1.08 @ 1.10
Thuringer	60 @ 62
Farmer	71 @ 73
Holsteiner	76 @ 78
Salami, B.C.	97 @ 99
Salami, Genoa style	1.11 @ 1.13
Salami, cooked	51 @ 53
Pepperoni	86 @ 88
Sicilian	1.00 @ 1.02
Goteborg	88 @ 90
Mortadella	71 @ 73

DRY SAUSAGE

CHGO. WHOLESALE SMOKED MEATS

Wednesday, March 15, 1961

Hams, to-be-cooked, (av.)	
14/16, wrapped	49
Hams, fully cooked,	
14/16, wrapped	50
Hams, to-be-cooked,	
16/18, wrapped	48
Hams, fully cooked,	
16/18, wrapped	49
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	45
Bacon, fancy sq. cut, seed-less, 10/12 lbs., wrapped	42
Bacon, No. 1, sliced 1-lb. heat seal, self-service, pkg.	54

SPICES

(Basic Chicago, original barrels, bags, bales)

	Whole Ground
Allspice, prime	86
resified	99
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	60
Ginger, Jamaica	45
Mace, fancy Banda	3.50
East Indies	2.75
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.68
Paprika, American,	
No. 1	55
Paprika, Spanish,	
No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	59
Black	64
White	85

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.35 @ 1.53
Clear, 35/38 mm.	1.35 @ 1.55
Clear, 35/40 mm.	1.20 @ 1.45
Clear, 38/40 mm.	1.40 @ 1.65
Not clear, 40 mm./up	95 @ 1.00
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.75 @ 3.85
Spec. wide, 2 1/2 in./up	2.75 @ 3.00
Spec. med. 1 1/2 in./up	1.85 @ 2.10
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4 1/2 in.	34 @ 38
Clear, 4 1/4 in.	21 @ 23
Clear, 3 1/4 in.	15 @ 17
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	22
6 1/2-7 1/2 inch, inflated	14
5 1/2-6 1/2 inch, inflated	14
Pork casings: (Per hank)	
29 mm./down	5.75 @ 6.10
29/32 mm.	5.75 @ 6.10
32/35 mm.	5.20 @ 5.40
35/38 mm.	4.35 @ 4.50
38/42 mm.	3.30 @ 3.50
Hog bungs: (Each)	
Sow, 34 inch cut	64 @ 66
Export, 34 in cut	59 @ 61
Large prime, 34 in.	48 @ 50
Med. prime, 34 in.	36 @ 38
Small prime, 34 in.	17 @ 19
Middles, cap off	72 @ 74
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.50 @ 5.63
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.20 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.55 @ 1.65

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbls., del. or f.o.b. Chgo.	\$11.98
Pure refined gran. nitrate of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, papers-salted, f.o.b. Chgo.	gran. carlots, ton 30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot. N.Y.	6.17
Refined standard cane gran., del'd. Chgo.	9.267
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.60
Dextrose, regular:	
Cerelease, (carlots, cwt.)	7.07
Ex-warehouse, Chicago	7.32

SEEDS AND HERBS

(Lcl., lb.)	Whole Ground
Caraway seed	30
Cominos seed	37
Mustard seed	
fancy	20
yellow Amer.	20
Oregano	37
Coriander	
Morocco, No. 1	31
Marjoram, French	54
Sage, Dalmatian	
No. 1	59

FRESH MEATS... Chicago and outside

CHICAGO

March 14, 1961

CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Choice, 500/600	41½n
Choice, 600/700	41
Choice, 700/800	39½
Good, 500/600	37½
Good, 600/700	37
Bull	36
Commercial cow	31½@32
Canner-cutter cow	33

PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl)	75 @ 92
Sq. chux, 70/90	38 @ 38½
Armchux, 80/110	35½ @ 36
Ribs, 25/35 (cl)	56 @ 59
Briskets, (cl)	32 @ 32½
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	14½
Choice:	
Hindqtrs., 5/700	50n
Foreqtrs., 5/800	34
Rounds, 70/90 lbs.	49½a
Tr. loins, 50/70 (cl)	63 @ 72
Sq. chux, 70/90	38 @ 38½
Armchux, 80/110	35½ @ 36
Ribs, 25/30 (cl)	53 @ 56
Ribs, 30/35 (cl)	51 @ 53
Briskets, (cl)	32 @ 32½
Navels, No. 1	15 @ 15½
Flanks, rough No. 1	14½
Good (all wts):	
Rounds	47 @ 49
Sq. chux	37 @ 38
Briskets	30 @ 32
Ribs	49 @ 52
Loins, trim'd.	59 @ 62

COW, BULL TENDERLOINS

C&C grade, fresh	(Job lots, lb.)
Cow, 3 lbs./down	62 @ 64
Cow, 3/4 lbs.	65 @ 70
Cow, 4/5 lbs.	74 @ 78
Cow, 5 lbs./up	88 @ 92
Bull, 5 lbs./up	88 @ 92

CARCASS LAMB

	(cl., lb.)
Prime, 35/45 lbs.	36 @ 40
Prime, 45/55 lbs.	36 @ 40
Prime, 55/65 lbs.	33 @ 36
Choice, 35/45 lbs.	36 @ 40
Choice, 45/55 lbs.	36 @ 40
Choice, 55/65 lbs.	33 @ 36
Good, all wts.	32 @ 38½

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass)	March 14	March 14	March 14
Choice, 5-600 lbs.	\$41.50 @ 43.00	\$43.00 @ 44.00	\$41.50 @ 43.50
Choice, 6-700 lbs.	40.50 @ 42.00	41.00 @ 43.00	41.00 @ 43.00
Good, 5-600 lbs.	40.00 @ 41.50	40.00 @ 42.00	41.00 @ 42.50
Good, 6-700 lbs.	38.50 @ 40.00	38.50 @ 40.00	40.00 @ 42.00
Stand., 3-600 lbs.	38.00 @ 40.00	38.00 @ 40.00	37.50 @ 39.00
COW:			
Commercial, all wts.	32.00 @ 35.00	32.00 @ 35.00	35.00 @ 36.00
Utility, all wts.	32.50 @ 34.50	31.00 @ 33.00	34.00 @ 35.00
Canner-cutter	31.00 @ 32.50	30.00 @ 32.00	32.00 @ 34.00
Bull, util. & com'l.	36.00 @ 39.00	39.00 @ 41.00	39.00 @ 41.00
FRESH CALF:			
Choice, 200 lbs./down	48.00 @ 50.00	None quoted	44.00 @ 46.00
Good, 200 lbs./down	44.00 @ 49.00	44.00 @ 45.00	42.00 @ 45.00
LAMB (Carcass):			
Prime, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	35.50 @ 39.00
Prime, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Choice, 45-55 lbs.	38.00 @ 41.00	37.00 @ 41.00	35.50 @ 39.00
Choice, 55-65 lbs.	37.00 @ 39.00	33.00 @ 38.00	None quoted
Good, all wts.	37.00 @ 39.00	34.00 @ 38.00	35.00 @ 38.00
FRESH PORK: (Carcass)	(Packer style)	(Packer style)	(Packer style)
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	32.00 @ 33.50
LOINS:			
8-12 lbs.	46.00 @ 48.00	44.00 @ 52.00	47.00 @ 52.00
12-16 lbs.	45.00 @ 47.00	44.00 @ 48.00	47.00 @ 52.00
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	32.00 @ 38.00	32.00 @ 34.00	33.00 @ 38.00
HAMS:			
12-16 lbs.	46.00 @ 52.00	47.00 @ 53.00	49.00 @ 54.00
16-20 lbs.	43.00 @ 50.00	43.00 @ 48.00	47.00 @ 52.00

NEW YORK

March 15, 1961

CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds, 6/700	51 @ 58
Hinds, 7/800	51 @ 57
Rounds, cut across, flank off	51 @ 56
Rds., dia. bone, f.o.	51½ @ 57
Short loins, untrim.	72 @ 90
Short loins, trim.	100 @ 139
Flanks	15 @ 19
Ribs	54 @ 63
Arm chucks	37½ @ 42
Briskets	36 @ 42
Plates	15½ @ 22
Choice steer:	
Carcass, 6/700	43½ @ 45
Carcass, 7/800	42 @ 43½
Carcass, 8/900	41 @ 42
Hinds, 6/700	50½ @ 56
Hinds, 7/800	48½ @ 55
Rounds, cut across, flank off	50 @ 56
Rds., dia. bone, f.o.	50½ @ 56
Short loins, untrim.	55 @ 66
Short loins, trim.	75 @ 99
Flanks	15 @ 19
Ribs	49 @ 56
Arm chucks	37 @ 41
Briskets	35 @ 41
Plates	15 @ 21
Good steer:	
Carcass, 5/600	41 @ 42
Carcass, 6/700	41 @ 42½
Hinds, 6/700	47 @ 53
Hinds, 7/800	47 @ 53
Rounds, cut across, flank off	49 @ 55
Rds., dia. bone, f.o.	48 @ 54
Short loins, untrim.	52 @ 58
Short loins, trim.	60 @ 69
Flanks	15 @ 19
Ribs	45 @ 52
Arm chucks	36½ @ 40

FANCY MEATS

(cl., lb.)	
Veal breads, 6/12-oz.	107
12-oz./up	135
Beef livers, selected	36
Beef kidneys	35
Oxtails, ¾-lb., frozen	21

VEAL SKIN-OFF

(Carcass prices, cl., lb.)	
Prime, 90/120	61 @ 65
Prime, 120/150	60 @ 63
Choice, 90/120	53 @ 58
Choice, 120/150	51 @ 57
Choice calf, all wts.	45 @ 48
Good, 60/90	45 @ 51
Good, 90/120	46 @ 52
Good, 120/150	45 @ 49
Good calf, all wts.	43 @ 46

CARCASS LAMB

(cl., lb.)	
Prime, 35/45	38 @ 43
Prime, 45/55	35½ @ 40
Prime, 55/65	34 @ 36½
Choice, 35/45	38 @ 43
Choice, 45/55	35 @ 40
Choice, 55/65	34 @ 36½
Good, 35/45	33 @ 37
Good, 45/55	33½ @ 37
Good, 55/65	30 @ 34
Choice, 35/45	37 @ 42
Choice, 45/55	33 @ 39
Choice, 55/65	31 @ 35

CARCASS BEEF

(Carcass prices, lb.)	
Steer, choice, 6/700	42½ @ 44
Steer, choice, 7/800	41½ @ 42½
Steer, choice, 8/900	39½ @ 41½
Steer, good, 6/700	39½ @ 41½
Steer, good, 7/800	39 @ 41
Steer, good, 8/900	38 @ 40

PHILA. FRESH MEATS

March 14, 1961

PRIME STEER:	(cl., lb.)
Carcass, 5/700	45 @ 46
Carcass, 7/900	44½ @ 45
Rounds, flank off	52 @ 56
Loins, full, untr.	51 @ 57
Ribs, 7-bone	56 @ 62
Armchux, 5-bone	39 @ 41
Briskets, 5-bone	32 @ 36
CHOICE STEER:	
Carcass, 5/700	43½ @ 44½
Carcass, 7/900	42 @ 44½
Rounds, flank off	50 @ 53
Loins, full, untr.	48 @ 51
Loins, full, trim.	60 @ 65
Ribs, 7-bone	52 @ 55
Armchux, 5-bone	39 @ 41
Briskets, 5-bone	32 @ 36
GOOD STEER:	
Carcass, 5/700	41 @ 42½
Carcass, 7/900	40 @ 42
Rounds, flank off	50 @ 52
Loins, full, untr.	45 @ 48
Loins, full, trim.	56 @ 60
Ribs, 7-bone	45 @ 49
Armchux, 5-bone	38 @ 40
Briskets, 5-bone	32 @ 36
COW CARCASS:	
Comm'l., 350/700	33 @ 35
Utility, 350/700	33 @ 34½
Can-cut, 350/700	32½ @ 34
VEAL CARC.	Choice Good
60/90 lbs.	n.a. 46 @ 48
90/120	53 @ 56 48 @ 50
120/150 lbs.	53 @ 56 47 @ 50
LAMB CARC.	Ch. & Pr. Good
35/45 lbs.	41 @ 44 37 @ 40
45/55 lbs.	37 @ 42 34 @ 37
55/65 lbs.	35 @ 39 34 @ 38

Phila., N. Y. Fresh Pork

PHILADELPHIA:	(cl., lb.)
Loins, reg., 8/12	44 @ 46
Loins, reg., 12/16	43 @ 45
Boston butts, 4/8	36 @ 39
Spareribs, 3 lb./dn.	39 @ 41
Hams, sknd., 12/14	44½ @ 47
Picnics, s.s., 4/6	30 @ 33
Picnics, s.s., 6/8	30 @ 32
Bellies, 10/14	27 @ 29
NEW YORK:	
Loins, reg., 8/12	44 @ 46
Loins, reg., 12/16	43 @ 45
Hams, sknd., 12/16	42 @ 50
Boston butts, 4/8	36 @ 40
Spareribs, 3 lb./dn.	37 @ 45

CHGO. FRESH PORK AND PORK PRODUCTS

	March 14, 1961
Hams, skinned, 10/12	47
Hams, skinned, 12/14	41½
Hams, skinned, 14/16	39
Picnics, 4/6 lbs.	28½
Picnics, 6/8 lbs.	28
Pork loins, boneless	65
Shoulders, 16/dn.	32
(Job lots, lb.)	
Pork livers	19
Tenderloins, fresh, 10's	75
Neck bones, bbls.	10½ @ 11
Feet, s.c., bbls.	11

OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, March 15, 1961	
Choice steer, 6/700	\$39.75 @ 40.25
Choice steer, 7/800	38.50 @ 38.75
Choice steer, 8/900	38.00 @ 38.25
Good steer, 6/800	36.00 @ 37.00
Choice heifer, 5/700	39.00 @ 39.25
Good heifer, 5/700	36.00 @ 36.25
Cow, c-e & util.	30.75 @ 32.00
Pork loins, 8/12	42.00
Pork loins, 12/16	40.50
Bost. butts, 4/8	33.50 @ 35.00
Hams, sknd., 12/14	40.00 @ 40.25
Denver, March 14, 1961	
Choice steer, 6/700	40.00
Choice steer, 7/800	38.50 @ 39.00
Choice steer, 8/900	38.00
Choice heifer, 5/600	38.50 @ 38.75
Good heifer, 6/700	38.00 @ 38.50
Good heifer, 6/700	35.75

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service
CASH PRICES

(Carlott basis, Chicago price zone, March 15, 1961)

SKINNED HAMS			BELLIES		
F.F.A. or fresh		Frozen	F.F.A. or fresh		Frozen
45a	10/12	44	29 1/2 n	6 8	29 1/2 n
40@40 1/2	12/14	40	29 1/2 a	8 10	29 1/2 n
37@37 1/2	14/16	37	29 1/2	10/12	29 1/2
36	16/18	36	27 1/2	12/14	29
36	18/20	36	26	14/16	27 1/2
36	20/22	36	24 1/2 n	16/18	26
36n	22/24	36n		18/20	24 1/2 a
36n	24/26	36n	D.S. BRANDED BELLIES (CURED)		
36n	25/30	36n	n.q.	20/25	24n
33 1/2	25/up, 2s in	33 1/2	n.q.	25/30	24n
PICNICS			G.A., froz., fresh		
F.F.A. or fresh		Frozen	21	20/25	22n
28	4/6	28	21	25/30	22n
27@27 1/2	6/8	27	18 1/4	30/35	19n
26 1/2	8/10	26 1/2	17	35/40	18n
26 1/2	10/12	26 1/2	15 3/4	40/50	15 1/2
26 1/2 n	f.f.a. 8/up 2s in	26 1/2	FAT BACKS		
28	fresh 8/up 2s in	n.q.	Frozen or fresh		

FRESH PORK CUTS			OTHER CELLAR CUTS		
Job Lot		Car Lot	Frozen or fresh		
43@43 1/2	Loins, 12/dn	42	10n	6 8	11 1/2 n
41 1/2	Loins, 12/16	41	10n	8 10	11 1/2 n
38 1/2	Loins, 16/20	38 1/2	11 1/2 n	10/12	12n
36 1/2	Loins, 20/up	36 1/2	12n	12/14	12 1/2 n
36 1/2@37	Butts, 4/8	35 1/2	12 1/2 n	14/16	13n
34	Butts, 8/12	33n	12 1/2 n	16/18	13 1/2
34	Butts, 8/up	33n	12 1/2 n	18/20	13 1/2
37@37 1/2	Ribs, 3/dn	36 1/2	13n	20/25	14n
30	Ribs, 3/5	28 1/2	Cured		
23	Ribs, 5/up	21 1/2	16	Sq. Jowls, boxed	n.q.
a-asked, b-bid, n-nominal			12	Jowl Butts, loose	12
			13n	Jowl Butts, boxed	n.q.

LARD FUTURES PRICES

(Drum contract basis)
Add 1/4¢ to all prices ending in 2 or 7.

FRIDAY, MARCH 10, 1961				
Open	High	Low	Close	
Mar. 13.45	13.45	13.40	13.40a	
May 12.42	12.75	12.42	12.75	
July 12.32	12.50	12.25	12.45	
Sept. 12.25	12.25	12.25	12.25	
Sales: 2,840,000 lbs.				
Open interest at close, Thurs., Mar. 9: Mar., 71; May, 168; July, 190, and Sept., 35 lots.				

MONDAY, MARCH 13, 1961				
Mar.	May	July	Sept.	
12.75	12.75	12.45	12.45	13.35a
12.50	12.50	12.15	12.15a	
12.00	12.00	12.00	12.00	
Sales: 2,360,000 lbs.				
Open interest at close, Fri., Mar. 10: Mar., 69; May, 163; July, 192, and Sept., 37 lots.				

TUESDAY, MARCH 14, 1961				
Mar.	May	July	Sept.	
13.25	13.35	13.20	13.25	
12.37	12.80	12.35	12.65	
12.30	12.42	12.20	12.42	
11.90	12.07	11.90	12.07b	
Sales: 1,960,000 lbs.				
Open interest at close, Mon., Mar. 13: Mar., 69; May, 168; July, 198, and Sept., 36 lots.				

WEDNESDAY, MARCH 15, 1961				
Mar.	May	July	Sept.	
13.25	13.25	13.00	13.05a	
12.60	12.60	12.45	12.47a	
12.37	12.45	12.20	12.20	
11.90	12.07	11.90	12.07b	
Sales: 1,920,000 lbs.				
Open interest at close, Tues., Mar. 14: Mar., 58; May, 170; July, 196, and Sept., 36 lots.				

THURSDAY, MARCH 16, 1961				
Mar.	May	July	Sept.	
13.25	13.25	13.20	13.20	
12.45	12.65	12.37	12.40	
12.15	12.32	12.10	12.10	
11.90	12.07	11.90	12.07b	
Sales: 2,400,000 lbs.				
Open interest at close, Wed., Mar. 15: Mar., 44; May, 167; July, 194, and Sept., 36 lots.				

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade as follows:

	Mar. 10, 1961	Mar. 11, 1961
P.S. lard (a)	4,000,000	5,640,274
P.S. lard (b)	80,000	240,332
D.R. lard (a)	2,522,898	1,360,408
D.R. lard (b)	1,707,285	1,707,285
TOTAL LARD	6,602,898	8,948,299
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

PET FOOD

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 5,396,742 lbs. in the week ended February 25.

SLICED BACON

Sliced bacon production for the week ended February 25, amounted to 17,092,699 lbs., according to the U. S. Department of Agriculture.

MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

	B. & G. cwt.	Corn Hog-Corn Bu. Ratios
Feb. 1961	\$18.13	1.126 16.1
Jan. 1961	17.43	1.101 15.8
Feb. 1960	13.53	1.128 12.0

MARGINS ON LIGHT HOGS IMPROVE; OTHERS DIP

(Chicago costs, credits and realizations for Monday and Tuesday)

Markups on the smaller lean cuts helped bring about a "shrinkage" in the cut-out margins on light hogs this week, while those on the two heavier classes widened. The lower live costs also contributed to the improvement in margins on light hogs, while the drop in pork more than offset the lower live market on heavies.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value	per cwt. alive	Value	per cwt. alive	Value	per cwt. alive
Lean cuts	\$12.56	\$17.91	\$11.63	\$16.23	\$11.19	\$15.60
Fat cuts, lard	5.46	7.81	5.53	7.77	5.19	7.15
Ribs, trimm., etc.	2.15	3.08	1.99	2.77	1.85	2.58
Cost of hogs	17.90		17.82		17.37	
Comdemnation loss	.09		.09		.09	
Handling, overhead	2.64		2.40		2.18	
TOTAL COST	20.63	29.48	20.31	28.40	19.64	27.28
TOTAL VALUE	20.17	28.80	19.15	26.77	18.23	25.33
Cutting margin	.46	-.68	-.16	-.63	-.41	-.95
Margin last week	.58	-.84	-.105	-.149	-.135	-.186

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles March 14	San Francisco March 14	No. Portland March 14
1-lb. cartons	18.00@20.00	16.00@20.00	15.00@18.50
50-lb. cartons & cans	17.50@18.50	16.00@19.00	None quoted
Tierces	16.25@17.25	15.00@17.00	13.50@15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, March 15, 1961	
Refined lard, drums, f.o.b. Chicago	\$15.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	16.12
Kettle rendered, 50-lb. tins, f.o.b. Chicago	17.25
Leaf, kettle rendered, drums, f.o.b. Chicago	16.75
Lard flakes	16.50
Standard shortening, North & South, delivered	22.50
Hydrogenated shortening, N. & S., drums, del'vd.	22.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose tins (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Mar. 10	13.40n	12 1/2 @ 12 1/2	14.62n
Mar. 13	13.35n	12.00a	14.50n
Mar. 14	13.25n	11.87	14.37b
Mar. 15	13.05n	12.00	14.37n
Mar. 16	13.20n	12.00	14.37n
Note: add 1/4¢ to all lard prices ending in 2 or 7.			
n-nominal, a-asked, b-bid			

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Mar. 11, 1961, was 15.7, the U. S. Department of Agriculture has reported. This ratio compared with the 15.9 ratio for the preceding week and 13.5 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.139, \$1.119 and \$1.138 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, March 15, 1961

Crude cottonseed oil, f.o.b. Texas	12 1/2 @ 12 1/2 n
Southeast Valley	12 1/2 @ 12 1/2 n
Corn oil in tanks, f.o.b. Decatur	17 1/4
Soybean oil, f.o.b. mills	12 1/2
Coconut oil, f.o.b. Pacific Coast	11 1/2 n
Peanut oil, f.o.b. mills	14 1/4
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots: Midwest	1 1/4

OLEOMARGARINE

Wednesday, March 15, 1961

White dom. veg., solids, 30-lb. cartons	26 1/4
Yellow quarters, 30-lb. cartons	28 1/4
Milk churned pastry, 750-lb. lots, 30's	25 1/2
Water churned pastry, 750-lb. lots, 30's	24 1/2
Bakers, drums, tons	21

OLEO OILS

Prime oleo stearine, bags	13
Extra oleo oil (drums)	17
Prime oleo oil (drums)	16 1/4

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Mar. 10—Mar., 14.69; May, 14.65-67; July, 14.73-74; Sept., 14.30-33; Oct., 13.66, and Dec., 13.50b-54a.
Mar. 13—Mar., 14.45; May, 14.38b-41a; July, 14.44; Sept., 13.99; Oct., 13.37b-40a, and Dec., 13.29b-32a.
Mar. 14—Mar., 14.63; May, 14.64-65; July, 14.74; Sept., 14.27; Oct., 13.60b-70a, and Dec., 13.45.
Mar. 15—Mar., 14.53-60; May, 14.50b-52a; July, 14.58; Sept., 14.10b-15a; Oct., 13.46b-50a, and Dec., 13.10b-50a.
Mar. 16—May, 14.66; July, 14.74-75; Sept., 14.20b-26a; Oct., 13.55b-58a, and Dec., 13.33-43a.
a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, March 15, 1961

BLOOD

Unground, per unit of ammonia, bulk	6.00@	6.25n
DIGESTER FEED TANKAGE MATERIALS		
Wet rendered, unground, loose		
Low test	6.50@	6.75n
Med. test	6.25@	6.50n
High test	6.00@	6.25n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged	\$82.50@	\$2.50
50% meat, bone scraps, bulk ..	80.00@	82.50
60% digester tankage, bagged ..	87.50@	95.00
60% digester tankage, bulk ..	85.00@	87.50
80% blood meal, bagged	120.00@	127.50
Steamed bone meal, 50-lb. bags (specially prepared)		100.00
60% steamed bone meal, bagged		95.00

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot.)	4.00@	4.25
Hoop meal, per unit ammonia ..	16.50@	6.75

DRY RENDERED TANKAGE

Low test, per unit protein ..	1.50n	
Medium test, per unit prot.	1.45n	
High test, per unit prot.	1.40n	

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton	3.00@	5.50
Jaws, feet (non gel) ton	5.00@	9.00
Trim bone, ton	8@	8 1/2
Pigskins (gelatin), lb. (ci) ..	16@	18 1/2
Pigskins, smoked, edible (ci) ..		

ANIMAL HAIR

Winter coll, dried, c.a.f. midwest, ton	60.00@	80.00
Winter coll, dried, midwest, ton	65.00@	70.00
Cattle switches, piece	1@	2
Winter processed (Nov.-Mar.) gray, lb.	15@	17
*Del. midwest, fdel. midwest, n-nom., a-asked		

TALLOWs and GREASES

Wednesday, March 15, 1961

The inedible fats market took on a firmer undertone late last week and some stock sold fractionally higher. Special tallow traded at 6 3/8¢, and yellow grease at 6 1/8¢, c.a.f. Chicago, with bids out for additional tanks. Yellow grease was bid at 6 3/4¢, and special tallow was bid at 6 7/8¢, c.a.f. New York.

Some bleachable fancy tallow moved at 7 1/8¢, c.a.f. Avondale, La. Edible tallow sold at 11 3/8¢, delivered Chicago, and it was offered at 10 3/4¢, f.o.b. River. Choice white grease, all hog, sold at 8 1/2¢, c.a.f. Chicago. A few more tanks of edible tallow changed hands at 11 1/4¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 6 7/8¢, and offered at 7¢.

At the start of the new week, some edible tallow sold at 10 5/8¢, f.o.b. River, and at 11 1/8¢, c.a.f. Chicago. Continued strength was evident in the inedible fats movement; a few tanks of choice white grease, all hog, traded at 8 5/8¢, c.a.f. Chicago. Several tanks of bleachable fancy tallow sold at 7 1/4¢, c.a.f. New Orleans; the same

material was bid at 7 1/4¢@7 3/8¢, c.a.f. New York. In moderate to fair trading, bleachable fancy tallow sold at 7¢, prime tallow at 6 3/4¢, and special tallow at 6 1/2¢, all c.a.f. Chicago. Choice white grease, all hog, reportedly sold at 9.32, c.a.f. New York; sellers asked 9 1/2¢, for the same material during later trading rounds. Some No. 1 tallow moved at 6 1/8¢, c.a.f. Chicago area.

The market continued firm with additional tanks of B-white grease selling at 6 1/2¢, and No. 1 tallow and yellow grease at 6 1/4¢, all c.a.f. Chicago. Bleachable fancy tallow was bid at 7¢, c.a.f. Chicago, and at 7 1/2¢, c.a.f. New York. Choice white grease, all hog, was available at 9 1/2¢, c.a.f. East, and some traded at 9 1/4¢, c.a.f. New Orleans. Special tallow was sought at 7¢, and yellow grease at 6 3/4¢@6 7/8¢, c.a.f. East. Bleachable fancy tallow was bid at 7 3/8¢@7 1/2¢, c.a.f. Avondale area, and the price depended on the quality of stock. No significant price changes were reported on edible tallow. Choice white grease, all hog, was bid at 8 5/8¢, c.a.f. Chicago.

TALLOWs: Wednesday's quotations: edible tallow 10 5/8¢, f.o.b. Riv-

MEAT MEAL, TANKAGE PRODUCTION LAST YEAR WELL ABOVE 1959

Production of meat meal and feeding tankage rose to something like record proportions last year, according to data released by the Crop Reporting Board. Volume of meat meal at 1,318,300 tons represented an increase of about 109,800 tons over 1959 production and an increase of about 204,200 tons over production in 1958. July-December volume of 675,500 tons compared with 632,700 tons in the same period of 1959 and 582,100 tons in the last half of 1958.

Production of meat meal in the first half of last year at 642,800 tons was considerably larger than for the same months of the two previous years. Monthly increases last year ranged from a broad 21,200 tons in March to a narrow 1,500 tons in December. Meat meal

includes poultry by-product meal, but does not include feather meal production.

Production of digester tankage last year totaled 340,800 tons for a 9 per cent increase over the previous year's volume of 311,000 tons and a 36 per cent gain over 1958 production of 249,100 tons. However, production for the last six months of the year at 174,700 tons was a shade under the previous year's 175,900 tons for the same period. All of last year's increase in tankage production took place in the first half of the year, with 166,100 tons produced against 135,100 tons in the first half of 1959. By months, only December volume was down from 1959.

Data in this report are based on virtually complete returns from producers of these feed materials.

MEAT MEAL AND DIGESTER OR FEEDING TANKAGE

U.S. Production, by months, January 1958 — December 1960

Month	Meat Meal			Tankage (digester or feeding)		
	1958	1959	1960	1958	1959	1960
January	97,500	98,400	105,800	22,400	24,900	29,600
February	86,200	92,000	103,300	20,500	23,100	28,100
March	85,800	94,000	115,200	18,900	21,400	29,400
April	87,800	97,200	100,700	18,200	21,700	25,600
May	86,800	97,000	105,500	18,700	22,500	26,700
June	87,900	97,200	112,300	19,000	21,500	26,700
Total	532,000	575,800	642,800	117,700	135,100	166,100
July	94,700	105,000	108,000	20,400	26,900	27,100
August	94,000	101,400	116,600	20,700	27,800	30,000
September	94,800	101,600	115,300	21,900	27,900	29,600
October	104,200	108,200	110,300	22,600	30,500	28,100
November	96,800	104,700	112,000	23,100	30,900	30,900
December	97,600	111,800	113,300	22,700	31,900	29,000
Total	582,100	632,700	675,500	131,400	175,900	174,700
12 months	1,114,100	1,208,500	1,318,300	249,100	311,000	340,800

*Does not include tankage produced for fertilizer.

er, and 11½¢, Chicago basis; original fancy tallow, 7¼¢; bleachable fancy tallow, 7¢; prime tallow, 6¾¢; special tallow, 6½¢; No. 1 tallow, 6¼¢, and No. 2 tallow, 5¾¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 8½¢; B-white grease, 6½¢; yellow grease 6¼¢, and house grease, 6¢.

EASTERN BY-PRODUCTS

New York, March 15, 1961
Dried blood was quoted today at \$5.50 per unit of ammonia. Wet rendered tankage was listed at \$5.75 per unit of ammonia and dry rendered tankage was quoted at \$1.50 per protein unit.

USDA Buys More Carcass Lamb Last Week For Institutions

The U.S. Department of Agriculture announced the purchase late last week of 1,806,000 lbs. of carcass lamb to be distributed to eligible institutions. Prices paid for Choice grade, 55/65-lb. carcasses ranged from 35.89¢ to 37.41¢ per lb., on Choice grade under 55 lbs., 37.86¢ to 39.25¢ per lb., and on Good grade carcasses under 55 lbs., from 36.85¢ to 37.87¢ per lb.

Bids were accepted from nine of 15 firms which had offered a total of 3,234,000 lbs. of carcasses. The USDA has bought 2,919,000 lbs. of carcass lamb since that phase of the current buying program began late in February, at a cost of \$1,077,000.

Week's USDA Pork, Gravy Buy

The U. S. Department of Agriculture this week bought 10,574,850 lbs. more of canned pork and gravy in its continuing program to help needy families. Prices ranged from 56.17¢ to 56.47¢ per lb. Bids were accepted from 17 of 18 firms which together had offered a total of 12,384,450 lbs.

MEAT PRODUCTS GRADED

Meat and meat products graded or accepted as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

	Jan. 1961	Jan. 1960
Beef	553,719	581,662
Veal and Calf	12,696	11,108
Lamb and mutton	30,431	18,799
Totals	596,846	611,569
Bull, stag	672	605
Other meats, lard	13,329	13,443
Grand totals	610,847	625,617

U. S. LARD STOCKS

United States lard stocks held in warehouses, factories and packing-houses, refrigerated and non-refrigerated, totaled 114,300,000 lbs. on January 31, compared with 93,500,000 lbs. a month before and 135,600,000 lbs. on the same date, a year earlier.

CHICAGO HIDES

Wednesday, March 15, 1961

BIG PACKER HIDES: The major packer market continued to work upward last week, with most selections registering advances. Heavy native steers sold 1¢ higher at 13¢, River, and at 13½¢, low freight points. Branded steers also rose 1¢-butts to 11½¢, and Colorado stock to 10½¢. Light natives last week met good interest at 20¢; some were held at 22¢. Heavy native cows bulked at 15¢, River, after earlier trading at 14½¢. About 1,000 heavy natives sold at 15½¢, up 1½¢. Some Northern light native cows sold 1¢ higher at 18½¢, with heavy River stock nominal at 20¢. Branded cows also scored at 1¢ advance.

The only reported action on Monday involved a car of River light native steers at 21½¢. On Tuesday, heavy native steers were reported bid ½¢ over the previous sales, with the asking price 1¢ higher on heavy natives and branded steers.

At midweek, most selections sold higher, with heavy native steers leading the advance at 1¢ higher, or at 14¢, River, and at 14½¢, low freight points. Butt-branded steers sold ½¢ higher at 12¢, and Colorado's followed at 11¢. Heavy native cows moved up ½¢ to 15½¢; River, while Northern branded cows held steady at 13½¢. Some Northern and River light native steers sold at 12½¢, Monday, steady.

SMALL PACKER AND COUNTRY HIDES: Midwestern small packer hides firmed this week, although considerable tanner resistance to the higher asking prices was encountered. Bulk of the trading in 60/62-lb. allweights was at 14½¢ to 15¢, involving plumps and mediums. However, one car of low freight, mostly plumps, reportedly sold at 16¢. The 50/52's moved mostly at 17¢ to 17½¢, with strictly plumps reported fractionally higher. Country locker-butcher 54/56's brought mostly 14½¢ to 15¢, with some reported up to 15½¢, Chicago freight basis. Same average renderers moved at 13½¢ to 14¢, f.o.b. shipping points.

CALFSKINS AND KIPSKINS: Last confirmed trading in big packer light calf was at 55¢, while Northern heavy calf last brought 57½¢. Kipskins were still firm following last week's advances, when River kips sold at 50¢, and some Southwestern's moved at 49¢. Last trading in River overweights was at 40¢, and in Southwestern's at 39¢. Small packer allweight calf was pegged at 42¢ to 45¢. Allweight kips were quoted at 35¢ to 36¢ nominal. Allweight country calf

was quoted at 28¢ to 30¢ nominal, as were allweight kips at 24¢ to 26¢.

SHEEPSKINS: The midwestern shearing market was pegged at .75, while some River production held steady at 1.00. No. 2's were nominal at .50¢ to .65. Southwestern No. 1's were pegged at 1.15¢ to 1.25, and No. 2's mostly at .80. River fall clips were slow at 1.50¢ to 1.55, and Southwestern stock was offered at 1.65¢ to 1.75. Midwestern lamb pelts last sold at 2.20¢ to 2.30 per cwt. liveweight, while full wool dry pelts were nominal at .18. Pickled lambs were listed at 5.50 and sheep at 6.50, per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Mar. 15, 1961	Cor. date 1960
Lgt. native steers	21½¢		20½¢n
Hvy. nat. steers	14 @ 14½¢	13½¢ @ 14	22n
Ex. lgt. nat. steers	22½n		23n
Butt-brand. steers	12n		12n
Colorado steers	11		11½
Hvy. Texas steers	12n		12n
Light Texas steers	19½n		18½n
Ex. lgt. Texas steers	20½n		21n
Hvy. native cows	15½¢ @ 16	15½¢ @ 16	15½¢ @ 16
Light nat. cows	18½¢ @ 20n	19 @ 20n	19 @ 20n
Branded cows	13½¢ @ 14½	13½¢ @ 15	13½¢ @ 15
Native bulls	10 @ 10½n	11½¢ @ 12½n	10½¢ @ 11½n
Branded bulls	9 @ 9½n		
Calfskins:			
Northern, 10/15 lbs.	57½n		56n
10 lbs./down	55n		55n
Kips, Northern native, 15/25 lbs.	50n		42½n
SMALL PACKER HIDES			
STEERS AND COWS:			
60/62-lb. avg.	14½¢ @ 15n	13½¢ @ 14n	
50/52-lb. avg.	17 @ 17½n	17½¢ @ 18n	
SMALL PACKER KIPSKINS			
Calfskins, all wts.42 @ 45n	42 @ 45n	
Kipskins, all wts.35 @ 36n	35 @ 36n	
SHEEPSKINS			
Packer shearlings:			
No. 175 @ 1.00	1.75 @ 2.10	
No. 250 @ .65	1.50 @ 1.60	
Dry Pelts		18n	25n
Horsehides, untrim.	7.50 @ 8.00n	10.50 @ 11.00n	
Horsehides, trim.	7.00n	10.00 @ 10.50n	

N. Y. HIDE FUTURES

Friday, March 10, 1961				
	Open	High	Low	Close
Apr. ...	18.10b	18.33	18.10	18.25
July ...	18.30	18.45	18.25	18.30b-.40n
Oct. ...	18.39	18.49	18.35	18.30b-.46n
Jan. ...	18.20b	18.30	18.20	18.30
Apr. ...	18.15b	18.15b-.30n
Sales: 45 lots.				
Monday, March 13, 1961				
Apr. ...	18.25b	18.75	18.64	18.75
July ...	18.40	18.85	18.40	18.83
Oct. ...	18.35b	18.85	18.45	18.75
Jan. ...	18.20	18.71	18.20	18.60b-.70n
Apr. ...	18.05b	18.50	18.50	18.55b-.70n
Sales: 55 lots.				
Tuesday, March 14, 1961				
Apr. ...	18.65	17.80	18.20	18.34
July ...	18.84	18.85	18.30	18.37b-.40n
Oct. ...	18.90	18.90	18.40	18.34b-.45n
Jan. ...	18.62b	18.32	18.32	18.32
Apr. ...	18.52b	18.20b-.30n
Sales: 53 lots.				
Wednesday, March 15, 1961				
Apr. ...	18.20b	18.00	17.75	17.90
July ...	18.42	18.44	17.70	17.90
Oct. ...	18.40b	18.00	17.72	17.88
Jan. ...	18.30b	18.09	17.80	17.80
Apr. ...	18.20b	17.93	17.93	17.70b-.80n
Sales: 67 lots.				
Thursday, March 16, 1961				
Apr. ...	17.80b	17.78	17.60	17.60
July ...	17.92	17.92	17.67	17.69
Oct. ...	17.75b	17.77	17.60	17.60
Jan. ...	17.65b	17.65	17.60	17.55b-.75n
Apr. ...	17.60b	17.40b-.54n
Sales: 72 lots.				

LIVESTOCK MARKETS... Weekly Review

Seven Miles of Zinc-Coated Steel Pens, Gates Replace Wood in New Hog House at Chicago

Seven miles of zinc-coated steel pens and gates have replaced the traditional wood in the new "million-dollar" hog house at the Chicago Stock Yards, which was formally opened recently. The 367 hog pens are 40 in. high and consist of specially treated full-hard Brite-Zinc Sharon Steel according to the Spaulding Products Co. of Frankfort, Ind., the manufacturer.

The new maintenance-free fencing is said to have three times the strength attributed to that of wooden fencing formerly in the old hog house. The ability to withstand heavy pressures due to high yield strength is said to reduce damage to a minimum and eliminate rotting, warping and sagging.

A timely new approach to the handling of livestock, the new zinc-coated steel installation is reported to be the largest of its kind in the world.

Modern features of the new hog house include concrete flooring pitched for proper and frequent cleaning of pens and alleys. Eight of the 11 unloading chutes at the truck dock are equipped with hydraulic lifts to meet varying heights of truck beds, a safety and time-saving factor in handling animals. Another feature is triple-duty pens which, through use of inner gates, allows for simultaneous penning of quarter lots, half lots or full lots of hogs.

USDA Livestock Economist Predicts That 1961 Will Be Relatively Good Year For Hog Producers

A U.S. Department of Agriculture expert has said that 1961 will be a relatively good year for hog producers. Earl Miller, a government livestock economist, said hog prices this year would average close to 1960's level of \$15.40 per cwt. He added, however, that farmers should beware of the danger of over-production.

The specialist said prices during the next months probably will not change much from present levels. By mid-year, however, the 1961 spring pig crop will begin moving to market. On the basis of preliminary reports, Miller said, the crop could be about 5 per cent larger than the 1959 spring pig crop.

If the increase was no more than that, Miller pointed out, the seasonal price decline would be no greater than usual. Hog prices would be below 1960 levels, he said, but there would be no severe seasonal decline.

LIVESTOCK RECEIPTS AT 55 MARKETS

A summary of receipts of livestock at 55 public markets, January, 1961-60, as reported by the USDA:

	CATTLE			CALVES		
	Salable receipts	Total receipts	Local slaughter	Salable receipts	Total receipts	Local slaughter
Jan. 1961 ..	1,401,489	1,592,916	807,635	198,835	232,782	86,686
Jan. 1960 ..	1,317,783	1,499,356	747,876	191,180	231,516	87,538
Syr. av. (Jan. 1956-60) ..	1,449,853	1,678,830	937,784	246,203	309,712	158,065
	HOGS			SHEEP AND LAMBS		
	Salable receipts	Total receipts	Local slaughter	Salable receipts	Total receipts	Local slaughter
Jan. 1961 ..	1,908,064	2,585,780	1,733,695	657,078	1,003,245	554,559
Jan. 1960 ..	2,299,251	3,167,023	2,146,250	605,043	1,031,410	558,854
Syr. av. (Jan. 1956-60) ..	2,296,019	3,193,888	2,246,020	645,412	1,103,895	596,273

TRUCKED-IN LIVESTOCK AT 55 MARKETS

Trucked-in receipts of livestock at 55 markets, years, 1961-60, were reported by the USDA, as follows:

	Number of head		Per cent of total	
	Jan. 1961	Jan. 1960	Jan. 1961	Jan. 1960
Cattle	1,492,354	1,383,427	93.7	92.3
Calves	217,461	211,840	93.4	91.5
Hogs	2,371,989	2,865,953	91.7	90.5
Sheep and lambs	789,615	726,464	78.7	70.4

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, March 14, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.S. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200			\$18.00-18.25		\$18.25-18.50
200-220			18.00-18.35	\$18.25-18.75	18.25-18.50
220-240			18.00-18.35	18.25-18.75	18.25-18.50
U.S. No. 2:					
180-200			18.00-18.25		
200-220			18.00-18.25		18.00-18.25
220-240			18.00-18.35		18.00-18.25
240-270			17.75-18.25		
U.S. No. 3:					
200-220	\$17.50-17.85	\$17.75-18.00			17.50-17.75
220-240	17.50-17.85	17.50-18.00	17.75-18.00		17.50-17.75
240-270	17.25-17.75	17.25-17.75	17.50-18.00		17.25-17.75
270-300	17.00-17.40	17.25-17.50	17.00-17.50		17.00-17.25
U.S. No. 1-2:					
180-200	18.00-18.25	17.75-18.60	18.00-18.25	17.75-18.25	18.00-18.25
200-220	18.00-18.25	18.25-18.60	18.00-18.35	18.25-18.75	18.00-18.25
220-240	18.00-18.25	17.75-18.40	18.00-18.35	18.25-18.75	18.00-18.25
U.S. No. 2-3:					
200-220	17.50-18.10	17.75-18.00	17.85-18.15	17.75-18.25	17.75-18.00
220-240	17.50-18.10	17.50-18.00	17.85-18.15	17.75-18.25	17.75-18.00
240-270	17.25-17.85	17.50-17.75	17.50-18.00	17.50-18.00	17.25-17.75
270-300	17.00-17.50	17.25-17.50	17.25-17.75	17.25-17.75	17.00-17.50
U.S. No. 1-2-3:					
180-200	17.65-18.15	17.50-18.25	18.00-18.25	17.00-18.00	17.75-18.00
200-220	17.65-18.15	18.00-18.25	18.00-18.25	17.75-18.50	17.75-18.00
220-240	17.50-18.15	17.65-18.25	18.00-18.25	17.75-18.50	17.50-18.00
240-270	17.25-18.10	17.50-17.75	17.50-18.00	17.50-18.25	17.25-17.75
SOWS:					
U.S. No. 1-2-3:					
180-270	16.75-17.00				
270-330	16.50-17.00			16.75-17.50	16.50-16.75
330-400	16.00-17.00	16.00-16.75	16.50-16.85	16.25-17.00	16.00-16.50
400-550	15.00-16.25	15.25-16.50	15.25-16.50	15.75-16.50	15.50-16.25

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
900-1100		26.50-27.75	26.50-27.25	26.50-27.00	
1100-1300		26.25-27.75	26.25-27.25	26.25-27.00	
1300-1500		25.00-27.75	24.50-26.25	24.50-27.00	
Choice:					
700-900	25.00-26.50				24.75-26.25
900-1100	25.00-26.50	24.75-27.00	24.50-26.50	24.25-26.50	24.75-26.25
1100-1300	24.50-26.50	24.25-27.00	24.00-26.50	24.00-26.50	24.25-26.00
1300-1500	24.00-26.25	23.00-26.25	23.00-26.50	23.00-26.50	24.00-25.50
Good:					
700-900	22.25-25.00	22.50-25.00	22.00-24.50	21.75-24.50	23.00-24.75
900-1100	22.50-25.00	22.50-25.00	22.00-24.50	21.75-24.50	22.75-24.75
1100-1300	22.00-25.00	21.50-24.50	21.75-24.50	21.50-24.50	22.50-24.75
Standard,					
all wts. ..	18.75-22.75	20.00-22.50	18.50-22.00	18.00-22.00	18.50-23.00
Utility,					
all wts. ..	17.00-19.00	19.00-20.00	17.00-18.50	17.00-18.00	17.50-18.50

HEIFERS:

Prime:					
900-1100		26.00-26.25	25.25-26.00	25.75-26.50	
Choice:					
700-900	24.00-26.00	24.00-26.00	23.25-25.25	23.75-25.75	23.50-25.00
900-1100	23.75-25.75	24.00-26.00	22.50-25.00	23.50-25.75	23.50-25.00
Good:					
600-800	21.50-24.00		20.75-23.25	21.00-24.00	22.00-23.50
800-1000	21.25-24.00	21.25-24.00	20.75-23.25	21.00-24.00	21.50-23.50
Standard,					
all wts. ..	18.00-21.75	19.00-21.25	18.00-21.00	18.00-21.00	18.00-22.00
Utility,					
all wts. ..	16.00-18.75	16.00-19.00	16.50-18.00	17.00-18.00	16.50-18.00

COWS, all wts.

Commercial	16.50-17.50	16.00-17.75	16.50-17.50	17.00-18.00	16.50-17.00
Utility	16.00-17.00	15.75-18.00	16.00-17.75	16.25-17.50	15.50-16.50
Cutter	14.50-16.50	15.50-17.00	15.25-16.25	15.25-16.50	15.00-16.50
Canner	12.50-15.00	14.00-15.50	14.50-15.50	14.50-15.50	14.50-15.00

BULLS (Yrsl., Excl.) All Weights:

Commercial	18.50-20.00	17.75-20.75	17.50-20.00	17.00-19.50	18.50-20.00
Utility	18.00-20.00	18.25-20.75	17.50-20.00	17.00-19.00	19.00-21.50
Cutter	15.50-18.00	18.25-20.25	16.00-18.50	16.00-17.00	17.00-18.50

VEALERS, All Weights:

Ch. & pr. ..	36.00	31.00		28.00	31.00-36.00
Std. & gd. ..	20.00-31.00	19.00-28.00		18.00-25.00	21.00-31.00
CALVES (500 lbs. Down):					
Ch. & pr. ..	23.00-25.00				25.00-27.00
Std. & gd. ..	14.00-23.00				19.00-25.00

SHEEP & LAMBS:

LAMBS (110 lbs. Down):

Prime	18.50-19.00	18.50-19.00	17.25-18.00		17.50-17.75
Choice	17.00-18.50	17.50-18.75	16.75-17.50	16.75-17.75	17.00-17.75
Good	16.00-17.25	16.00-17.50	16.00-16.75	15.75-17.00	

LAMBS (105 lbs. Down, shorn):

Prime	19.00	17.50-17.75	16.50-17.00		
Choice	18.00-19.00	16.50-17.75	16.00-16.50	16.25-17.00	16.50-17.00
Good		15.50-16.50	15.75-16.00	15.25-16.50	

EWES:

Gd. & ch. ..	5.50-7.00	6.50-8.50	3.50-5.00	5.75-7.75	6.00-7.00
Cull & util. ..	6.00-8.00	6.00-7.50	4.00-6.00	5.00-7.00	4.00-6.00

CORN BELT DIRECT TRADING

Des Moines, Mar. 15—
Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:		Cwt.
U.S. No. 1, 200-220	17.25	@ 18.00
U.S. No. 1, 220-240	17.25	@ 17.90
U.S. No. 2, 200-220	16.85	@ 17.50
U.S. No. 2, 220-240	16.85	@ 17.50
U.S. No. 2, 240-270	16.25	@ 17.30
U.S. No. 3, 200-220	16.60	@ 17.25
U.S. No. 3, 220-240	16.60	@ 17.15
U.S. No. 3, 240-270	16.00	@ 16.95
U.S. No. 3, 270-300	15.35	@ 16.30
U.S. No. 1-2, 200-220	17.10	@ 17.75
U.S. No. 1-2, 220-240	17.10	@ 17.75
U.S. No. 2-3, 200-220	16.75	@ 17.40
U.S. No. 2-3, 220-240	16.75	@ 17.40
U.S. No. 2-3, 240-270	16.15	@ 17.15
U.S. No. 2-3, 270-300	15.60	@ 16.70
U.S. No. 1-3, 180-200	15.75	@ 17.25
U.S. No. 1-3, 200-220	16.85	@ 17.50
U.S. No. 1-3, 220-240	16.85	@ 17.50
U.S. No. 1-3, 240-270	16.25	@ 17.30

SOWS:		Cwt.
U.S. No. 1-3, 270-330	15.50	@ 16.90
U.S. No. 1-3, 330-400	15.00	@ 16.55
U.S. No. 1-3, 400-550	13.75	@ 16.00

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Year est.
Mar. 9	69,000	74,000	72,000
Mar. 10	60,000	51,000	54,500
Mar. 11	31,000	27,000	29,000
Mar. 13	59,000	81,000	78,000
Mar. 14	93,000	86,000	80,000
Mar. 15	70,000	21,000	46,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Mar. 14, were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	\$24.00	@ 27.50
Steers, good	21.75	@ 24.25
Heifers, gd. & ch.	21.50	@ 25.50
Cows, util. & com'l.	16.00	@ 18.00
Cows, can. & cut.	14.00	@ 16.50
Bulls, util. & com'l.	17.00	@ 19.50
Vealers, gd. & ch.	27.00	@ 31.00
Calves, gd. & ch.	21.00	@ 29.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/240	none	qtd.
U.S. No. 3, 240/270	17.50	@ 17.75
U.S. No. 3, 270/300	17.25	@ 17.50
U.S. No. 1-2, 180/200	18.25	@ 18.50
U.S. No. 1-2, 200/220	18.35	@ 18.50
U.S. No. 1-2, 220/240	18.25	@ 18.50
U.S. No. 2-3, 200/220	17.75	@ 18.25
U.S. No. 2-3, 220/240	17.75	@ 18.25
U.S. No. 2-3, 240/270	17.50	@ 18.00
U.S. No. 1-3, 180/200	17.75	@ 18.25
U.S. No. 1-3, 200/220	17.75	@ 18.25
U.S. No. 1-3, 220/240	17.75	@ 18.25
U.S. No. 1-3, 240/270	17.50	@ 18.00
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.75	@ 17.25
330/400 lbs.	16.50	@ 17.00
400/550 lbs.	16.00	@ 16.75
LAMBS:		Cwt.
Choice & prime	17.00	@ 18.50
Good & choice	16.00	@ 17.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Mar. 14, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$22.00	@ 25.50
Steers, std. & gd.	20.00	@ 22.50
Heifers, gd. & ch.	20.50	@ 24.25
Cows, utility	15.00	@ 17.50
Cows, can. & cut.	13.25	@ 15.50
BARROWS & GILTS:		Cwt.
U.S. No. 1-2, 200/235	19.10	@ 19.25
U.S. No. 1-3, 190/240	18.75	@ 19.10
U.S. No. 2-3, 200/250	18.00	@ 18.75
SOWS:		Cwt.
350/450, U.S. 2-3	15.50	@ 16.25
480/525, U.S. 2-3	15.00	@ 15.25
LAMBS:		Cwt.
Choice & prime	17.00	@ 17.75
Choice, fall shorn	16.75	

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Mar. 14, were as follows:

CATTLE:		Cwt.
Steers, choice	\$25.00	@ 26.00
Steers, good	22.50	@ 25.00
Heifers, gd. & ch.	22.00	@ 25.00
Cows, util. & com'l.	15.00	@ 17.00
Cows, can. & cut.	13.50	@ 16.00
Bulls, util. & com'l.	18.00	@ 22.00
VEALERS:		Cwt.
Choice	35.00	
Good & choice	28.00	@ 34.00
Stand. & good	20.00	@ 28.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 180/200	18.25	@ 18.35
U.S. No. 1, 200/220	18.25	@ 18.40
U.S. No. 3, 200/220	17.50	@ 17.75
U.S. No. 3, 220/240	17.50	@ 17.75
U.S. No. 3, 240/270	17.25	@ 17.50
U.S. No. 3, 270/300	16.75	@ 17.25
U.S. No. 1-2, 180/200	18.00	@ 18.25
U.S. No. 1-2, 200/220	18.00	@ 18.35
U.S. No. 1-2, 220/240	17.85	@ 18.25
U.S. No. 2-3, 200/220	17.65	@ 17.85
U.S. No. 2-3, 220/240	17.50	@ 17.85
U.S. No. 2-3, 240/270	17.25	@ 17.65
U.S. No. 2-3, 270/300	16.75	@ 17.35
U.S. No. 1-3, 180/200	17.75	@ 18.00
U.S. No. 1-3, 200/220	17.85	@ 18.15
U.S. No. 1-3, 220/240	17.75	@ 18.00
U.S. No. 1-3, 240/270	17.25	@ 17.85
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.25	@ 16.75
330/400 lbs.	16.25	@ 17.00
400/550 lbs.	15.00	@ 16.00
LAMBS:		Cwt.
Choice & prime	18.00	@ 18.50
Good & choice	16.50	@ 18.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Mar. 14, were as follows:

CATTLE:		Cwt.
Steers, choice	\$23.00	@ 26.50
Steers, good	21.25	@ 25.00
Heifers, gd. & ch.	20.50	@ 25.75
Cows, util. & com'l.	16.00	@ 17.50
Cows, can. & cut.	14.50	@ 16.25
Bulls, util. & com'l.	17.00	@ 18.50
VEALERS:		Cwt.
Good & choice	25.00	@ 31.00
Calves, gd. & ch.	21.00	@ 24.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/220	18.25	@ 18.35
U.S. No. 1, 220/240	18.25	@ 18.35
U.S. No. 3, 240/270	17.50	@ 18.00
U.S. No. 3, 270/300	17.25	@ 17.75
U.S. No. 1-2, 180/200	18.00	@ 18.35
U.S. No. 1-2, 200/220	18.10	@ 18.35
U.S. No. 1-2, 220/240	18.10	@ 18.35
U.S. No. 2-3, 200/220	18.00	@ 18.25
U.S. No. 2-3, 220/240	17.85	@ 18.25
U.S. No. 2-3, 240/270	17.65	@ 18.25
U.S. No. 2-3, 270/300	17.25	@ 17.75
U.S. No. 1-3, 180/200	18.00	@ 18.25
U.S. No. 1-3, 200/220	18.00	@ 18.35
U.S. No. 1-3, 220/240	18.00	@ 18.35
U.S. No. 1-3, 240/270	17.75	@ 18.25
SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	16.75	@ 17.25
330/400 lbs.	16.25	@ 17.00
400/550 lbs.	16.00	@ 16.50
LAMBS:		Cwt.
Choice & prime	16.00	@ 18.00
Good & choice	15.50	@ 17.00

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Mar. 14, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	\$23.50	@ 25.50
Steers, std. & gd.	22.50	@ 24.50
Heifers, gd. & ch.	22.00	@ 24.50
Cows, utility	15.00	@ 17.50
Cows, can. & cut.	11.00	@ 16.50
Bulls, util. & com'l.	18.00	@ 20.85
VEALERS:		Cwt.
Choice	35.00	
Good & choice	30.00	@ 34.00
Calves, gd. & ch.	20.00	@ 24.00
BARROWS & GILTS:		Cwt.
U.S. No. 1, 200/220	18.00	
U.S. No. 1-2, 190/230	17.50	@ 17.75
U.S. No. 2-3, 190/240	17.25	@ 17.50
U.S. No. 2-3, 240/270	16.75	@ 17.25
SOWS, U.S. No. 2-3:		Cwt.
270/350 lbs.	none	qtd.
400/600 lbs.	15.00	@ 16.50
LAMBS:		Cwt.
Choice & prime	19.00	
Good & choice	17.00	@ 18.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended March 11, 1961, (totals compared) as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	11,270	10,929	48,441	35,003
Baltimore, Philadelphia	8,126	2,400	31,954	4,186
Cincy., Cleve., Detroit, Indpls.	18,604	3,487	134,115	11,363
Chicago area	12,420	5,000	40,806	5,400
St. Paul-Wis. areas ²	24,368	15,011	98,199	18,562
St. Louis area ³	10,099	1,075	83,750	3,712
St. Louis area ⁴	19,093	91,063	13,066
Omaha area ⁵	34,433	81	74,276	16,063
Kansas City	14,755	34,862
Iowa-So. Minnesota ⁶	24,182	6,297	269,449	34,607
Louisville, Evansville, Nashville, Memphis	5,280	2,218	66,317
Georgia-Florida-Alabama area ⁷	9,444	4,183	39,384
St. Joseph, Wichita, Okla. City	19,908	556	45,300	10,444
Fl. Worth, Dallas, San Antonio	9,871	3,714	14,440	14,506
Denver, Ogden, Salt Lake City	19,810	178	15,230	29,921
Los Angeles, San Fran. areas ⁸	29,417	1,073	28,661	29,788
Portland, Seattle, Spokane	8,154	242	29,759	5,180
GRAND TOTALS	279,234	56,444	1,136,015	231,801
TOTALS SAME WEEK 1960	278,987	66,321	1,137,207	212,658

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended March 4, compared with same week in 1960, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS		LAMBS	
	All wts.		Gd. & Ch.		Grade B		Good	
	1960	1961	1960	1961	1960	1961	1960	1961
Calgary	\$19.70	\$20.65	\$20.75	\$24.35	\$15.66	\$26.10	\$18.00	\$15.80
Lethbridge	19.35	20.40	22.25	15.40	26.15	17.85	16.15
Edmonton	19.50	20.40	27.80	30.75	15.85	26.15	17.60	16.25
Regina	18.50	20.50	28.50	28.50	15.00	26.10	16.50	16.00
Moose Jaw	19.25	20.50	21.25	26.00	14.50	25.80	16.60
Saskatoon	19.50	20.25	28.00	30.50	15.20	26.10	16.60
Pr. Albert	19.30	19.75	26.75	25.00	14.50	25.00	16.60
Winnipeg	20.33	21.47	32.17	33.07	16.25	26.83	18.50	17.60
Toronto	21.50	23.00	36.00	33.50	18.00	28.33	23.25	21.50
Montreal	22.20	23.35	31.55	29.95	18.40	28.53	18.00	21.00

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended March 11:

	Cattle and Calves	Hogs
Week ended March 11 (estimated)	3,400	24,340
Week previous (six days)	3,246	22,648
Corresponding week last year	3,548	18,435

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Mar. 4, compared:

	Week ended Mar. 4	Same week 1960
CATTLE		
Western Canada	17,917	16,094
Eastern Canada	14,541	16,599
Totals	32,458	32,693
HOGS		
Western Canada	53,807	50,254
Eastern Canada	67,057	68,163
Totals	120,864	118,417
All hog carcasses graded	132,556	130,061
SHEEP		
Western Canada	4,583	2,851
Eastern Canada	3,460	2,935
Totals	8,043	5,786

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TRIPLES SHELF LIFE!

Presco PK will cut down returns of franks, fresh and smoked sausage, and other comminuted meat products. Adding this sure-acting microbial inhibitor to the emulsion along with the seasoning reduces greening, sliming, yeast and mold formation. Shelf life is extended up to at least 30 days!

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Company _____

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THE NATIONAL PROVISIONER, MARCH 18, 1961



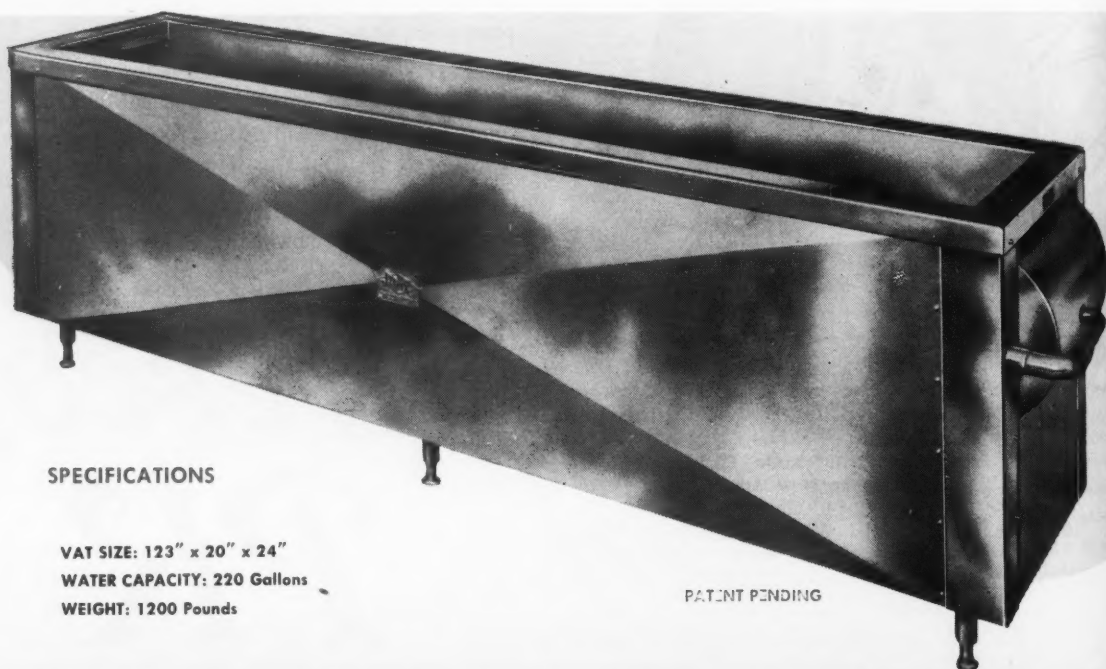
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Mepaco-JIFFIX

HI-TURBULENCE MOLD WASHER

During a time study by one of the nation's largest meat packers, one operator using the Mepaco-Jiffix washer thoroughly cleaned 855 pieces of Chili, Ham and Liver Loaf molds—more than was accomplished by four operators before. All parts were shiny clean and free of all foreign matter, including milkstone and scale. Vents, plate stops, etc., did not need individual attention.

The amazing efficiency of the Mepaco-Jiffix washer is due to the turbulent action created by a 15 H.P., 800 gallon-per-minute totally enclosed stainless steel pump, and by the use of hotter water and stronger cleaning agents than human hands could endure. The washer is now being used, with complete success, for cleaning coil springs, bacon combs, stuffing valves, machine parts and any other hard-to-clean equipment.



SPECIFICATIONS

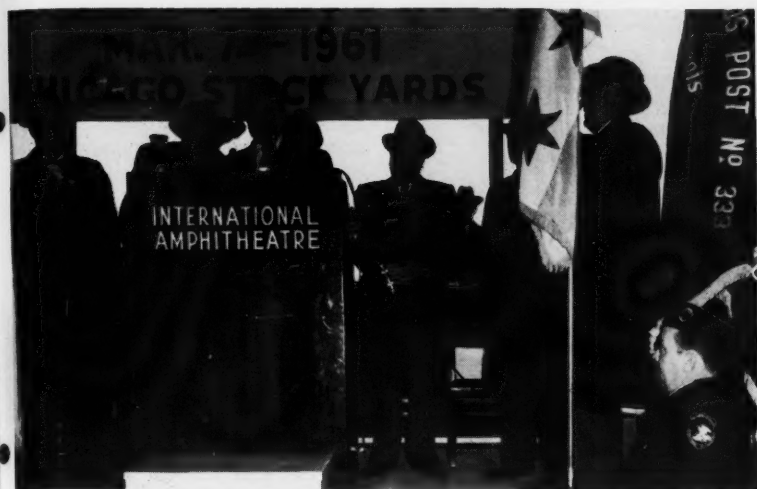
VAT SIZE: 123" x 20" x 24"
WATER CAPACITY: 220 Gallons
WEIGHT: 1200 Pounds

PATENT PENDING

MEAT PACKERS EQUIPMENT CO.

1224 - 49th AVENUE - OAKLAND 1, CALIFORNIA

The Meat Trail...



DEDICATION CEREMONIES for new \$1,000,000 hog house at Chicago Union Stock Yards on Tuesday, March 7, featured Governor Otto Kerner of Illinois (at rostrum), Mayor Richard J. Daley of Chicago (center background) and Charles S. Potter, president of Union Stock Yard & Transit Co., Chicago. Of steel and concrete structure, modern hog house covers an area of approximately five acres, has 367 sales pens and capacity for about 2,000,000 hogs annually. Rail side of building can accommodate ten 50-ft. rail cars.

Finkbeiner Brothers Merge Into C. Finkbeiner, Inc.

C. Finkbeiner, Inc., Little Rock, Ark., and Finkbeiner Packing Co. of Pine Bluff, Ark., have merged into a new corporation, which will operate under the name of C. Finkbeiner, Inc. Officers of the new firm are: FRANK FINKBEINER, president; OTTO FINKBEINER, vice president and secretary; PAUL FINKBEINER, vice president, and Miss JULIA FINKBEINER, treasurer. The three Finkbeiner brothers controlled the Little Rock meat packing operation, started in 1912 by their father, CHRISTIAN, until Paul established his own firm in Pine Bluff in 1930. Frank and Otto continued to manage the Little Rock plant. The present facilities in Little Rock and Pine Bluff will be utilized with some exceptions. President Frank Finkbeiner said: "All cattle and hogs will be slaughtered in Little Rock. Both plants will continue to process, with all bacon sliced in the Little Rock plant and all sliced luncheon meats packed in the Pine Bluff plant.

"In the past, the plant at Pine Bluff produced and sold Liberty Brand products, but with both plants producing and distributing the same brand, Capital Pride, we should effect better distribution, particularly with retail outlets that have stores located in all sections of Arkansas."

PLANTS

The defunct Menominee, Mich., plant of Plankinton Packing Co., Milwaukee, Wis., a division of Swift & Company, Chicago, has been purchased by the Angwall-Dormer Fish Co. for an undisclosed amount. The plant will be used for cold storage operations. DALLAS MILLER, manager of Plankinton's Milwaukee plant, announced last month that the Swift division will terminate its Milwaukee operation early in 1962.

R. B. HUGHES of Emporia, Kan., and O. E. BOYD of Howard, Kan., have purchased Emporia Packing Co., the old Morgan Packing Co., at Emporia. Hughes said the firm will continue to do custom meat packing and will continue to supply retailers in the area.

At a meeting of about 200 Clovis, N. M., citizens, cattlemen and livestock feeders, TOM GLAZE, manager of public relations, Swift & Company, Chicago, told the group that Swift's proposed Clovis plant would take about nine months to complete once under construction. Glaze stated that it is hoped all arrangements will be settled so that the City of Clovis can ask for bids in time for construction to begin late this summer. According to Glaze, the proposed plant will have an initial weekly capacity of 1,200 head of cattle and be strictly a beef dressing

operation at its outset, employing about 60 persons on a one-shift basis. It is hoped that available livestock supplies will permit an expansion to a two-shift basis, Glaze told the group.

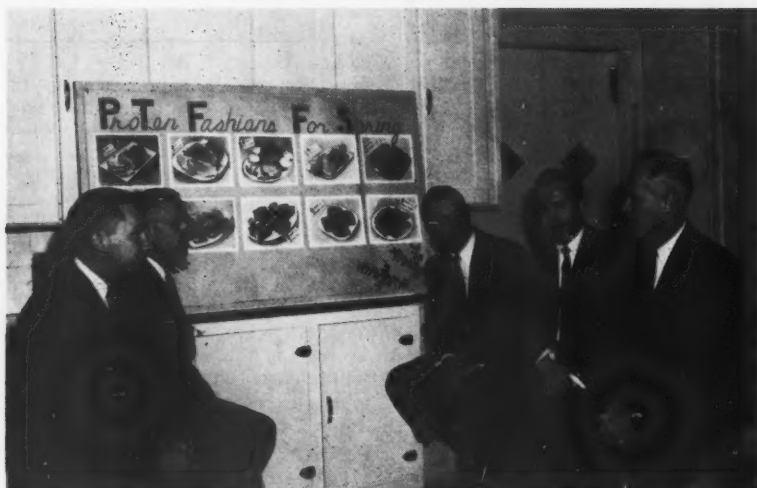
Federal Ice and Cold Storage Co., Los Angeles, Cal., broke ground recently on its property for a new \$500,000 meat packing plant to be named Pacific Meat and Provision Co. of Los Angeles. The new plant will have 17,000 sq. ft. of floor space and is expected to be completed in June. Harry H. Olson and Associates is the architect.

M. J. Honeywell Packing House, Mt. Pleasant, Mich., and Houston Packing Co., Houston, Tex., were both damaged by fire recently. M. J. HONEYWELL, president of the Mt. Pleasant firm, said a blaze, believed to have been caused by a pump motor, did damage estimated at about \$10,000. The fire at Houston Packing Co. was said to have been started by the ignition of animal fat and resin in a hog cleaning vat and did several thousand dollars worth of damage. Another fire completely destroyed Jagneaux Sausage Kitchen, Opelousas, La., reported BERCHMAN JAGNEAUX and CLAUDE HARRISON, owners of the sausage manufacturing firm. They estimated the loss at \$17,000.

The Maine Hereford Breeders Association has taken an option on 16½ acres of land in the South Portland Industrial District with the intention of building a \$250,000 meat



WINNER of 1959 Trailmobile Safety Truck Contest in 1,000,000 to 5,000,000 mile road class is Stoll Packing Corp. of New York City. Accepting award from G. McManis (left), Trailmobile branch manager, is Daniel Katz of Stoll Packing. Each driver of award-winning fleet received inscribed driver's award certificate.



RESEARCH TEAM of Swift & Company, Chicago, will receive 1960 Achievement Award of Institute of Food Technologists when that association meets on May 8 at the Statler-Hilton in New York City. Members of team, which won award for development of Swift's patented ProTen beef tenderizing technique, are (l. to r.): Dr. William Reece, Paul Goesser, Jack Beuk, Harry Bernholdt and Dr. John Hogan. Annual award is given in recognition of significant advance in application of food technology to food production which has been successfully applied in commercial operation for at least six months. American Meat Institute Foundation and Merck & Co., Inc., Rahway, N. J., won 1959 IFT award with sausage starter culture development.

processing and slaughtering plant, according to **STANLEY E. SPROUL**, association president. While initial financing is coming from Maine Hereford breeders, he stated, discussions are presently under way for loan guarantees with the Maine Industrial Building Authority. **HENRY E. SWANTON**, a past president of the association, pointed out that Maine has to import about 65,000,000 lbs. of beef annually, or about 80 per cent of its consumption, but due to the lack of meat slaughtering and processing facilities, Maine cattlemen ship 70,000 head of livestock annually out of state for slaughter.

JOBS

ERNEST V. HARNESS has been appointed traffic manager at the Kansas City, Kan., plant of Swift & Company, Chicago. A native of Merrillville, Ind., Harness started his career with Swift in 1927 at the age of 14 in Chicago. He was employed for about two years in the advertising and messenger departments and was subsequently assigned to the transportation department at the Chicago general office, where he has served until his most recent appointment at Kansas City.

JOHN R. PAUL, production superintendent at the Madison, Wis., plant of Oscar Mayer & Co., Chicago, has been promoted to the position of assistant to the operations

manager, and **LEONARD E. LEWIS**, slaughtering division superintendent, to the position of production superintendent. Paul, who was graduated from St. Ambrose College, Davenport, Ia., and attended law school at Georgetown University, joined Oscar Mayer at Chicago in 1953 as foreman, night supervisor and superintendent. He was transferred in 1954 to the firm's Madison plant as division superintendent and two



L. E. LEWIS



J. R. PAUL

years later was named sausage manager of the general provisions department. He was appointed production manager in 1958. Lewis, who joined Oscar Mayer in 1936, has served as cutting foreman and pork operations supervisor at the Madison plant and as operations manager at the firm's now-inoperative plant at Prairie du Chien, Wis., before moving to the Davenport plant as production superintendent. He returned to Madison in 1953 as supervisor, curing and freezing; he was

named division superintendent three years later and slaughtering division superintendent in 1960.

Sunnyland Packing Co., Thomasville, Ga., has announced the election of **JOHN L. ROBERTS, II**, as president. The newly-elected president succeeds his father, **JOHN L. (FRITZ) ROBERTS**, who died January 20 at Fort Myers, Fla.

TRAILMARKS

ARTHUR B. MAURER, vice president, John Morrell & Co., Chicago, speaking at the 15th annual Farm Institute at Fort Lewis A & M College, Durango, Colo., cautioned the residents of southwest Colorado against starting a meat packing plant in the Durango area. Maurer said that he did not believe there are enough cattle in the area nor a large enough market for the finished product to warrant building a packinghouse in the area.

Dr. ROY A. THOMPSON has been named superintendent of the Illinois division of livestock industry by Governor **OTTO KERNER**. Dr. Thompson, who was graduated from the Chicago Veterinary College in 1910 with the degree of doctor of veterinary medicine, has served in the position of superintendent of the state division of livestock industry under Governors **HORNER**, **GREEN**, **STEVENSON** and **STRATTON**.

Mid-South Packers, Inc., hosted the first Mid-South Hog Show recently at the company's Tupelo, Miss., plant. Approximately 700 head of swine were entered in the show, according to **I. W. SPICER**, president of Mid-South Packers. Top honors in individual market hog and pens of five went to 13-year old **HAL MOORE** of Pope, Miss. The young 4-H club member's lightweight Hampshire won the grand championship over all breeds and his pen of five Hampshires was judged grand champion pen over all breeds. Following the show, all participants and visitors were treated to a barbecue dinner by Mid-South Packers.

ARTHUR E. ERICSON, vice president and treasurer, Oscar Mayer & Co., Madison, Wis., and **JOHN N. BAUCH**, secretary-treasurer, Stoppenbach Sausage Co., Jefferson, Wis., were named to the taxation committee of the Wisconsin State Chamber of Commerce.

A three-day symposium on subsistence quality control, designed to promote closer understanding of the Military Subsistence Quality Control program among government food agencies, was concluded re-

cently at the Office of the Quartermaster General in Washington, D. C. The purpose of the symposium was to enable the interested government agencies to exchange ideas and to agree upon a basis for controlling the quality of foodstuffs procured by the government. The Office of the Quartermaster General, which has the responsibility of supplying food to the Army, Navy, Air Force and Marine Corps, procures, through the Military Subsistence Supply Agency, approximately \$700,000,000 of food annually for this purpose.

DEATHS

O. H. BILL, 79, retired car route sales manager for Krey Packing Co., St. Louis, Mo., passed away. Bill joined Krey Packing in 1907 as a car route salesman and in 1922 was named car route sales manager, a position which he held until his retirement in 1951. Bill served under three generations of the Krey family during his 44 years with the St. Louis meat packing firm.

LEO R. HESS, 85, oldest cattle buyer at the Chicago Union Stockyards when he retired two years ago, died recently. He had been head cattle buyer for Moog & Greenwald, livestock order buyers. He started working in the yards as a weight-



BEEF FEEDERS association of Augalize County, Ohio, visited The Val Decker Packing Co., Piqua, O., recently for tour of beef processing operation. Shown above in beef cooler room, group hears Kenneth Jones (in white frock), U. S. Department of Agriculture beef grader, explain grading methods as Jim Warner (left), Ohio State University beef specialist, points out rib eye.

taker in 1889. During the stockyards' 90th anniversary observance in 1956, Hess was honored with a gold trophy as the oldest buyer.

SAMUEL KORNBUM, 57, owner of the now-defunct Kornblum Meat Packing Co., Kansas City, Mo., died of a heart attack March 7. Kornblum went to Kansas City in 1938 to op-

erate the meat packing operation which his father's New York meat packing firm had purchased. The company was sold in 1945 to Campbell Soup Co. Surviving are his wife, EVELYN, a daughter and a son.

JOHN BARBER, livestock buyer for N. Kilvert & Sons, Ltd., Manchester, England, passed away recently.

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ST. JOHN #2015 CONTINUOUS STUFFER

5000 lbs. of HOT DOGS
PER HOUR!

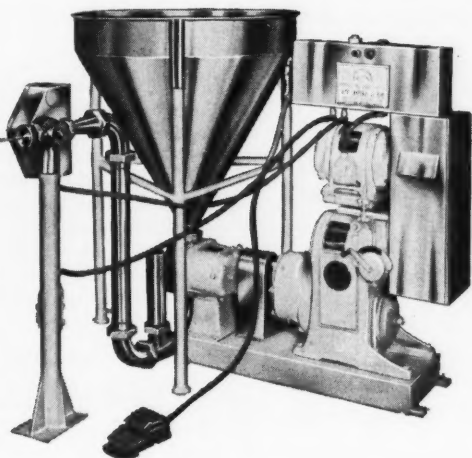
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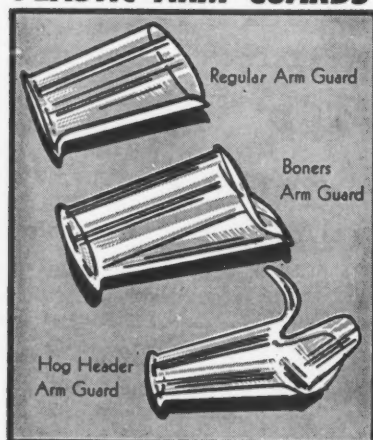
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Flashes on suppliers

PRESERVALINE MANUFACTURING CO.: This Flemington, N. J., company has announced that Jeremy A. Blake has joined its research and development staff. Blake will work on the development of new products for the food industry. Prior to joining Preservaline, he was associated with Quality Bakers of America, Inc. Blake is a graduate of Rutgers University.

HOWE ICE MACHINE CO.: This firm has announced purchase of the entire inventory of ice makers from the Col-Flake Corporation of Chicago. Howe will manufacture a complete line of flake-type ice makers for operation with both Freon and ammonia. Sizes from 1- to 16-ton capacities per 24-hour operation can be shipped immediately, as well as Col-Flake repair parts.

ALLBRIGHT-NELL CO.: Robert C. Martin has been appointed controller and assistant secretary of this subsidiary of Chemetron Corporation, Chicago. Martin formerly was a member of Chemetron's internal auditing department.

THE SHARPLES CORPORATION: Walton H. Craig has been appointed regional manager in charge of the Chicago, Detroit and Cleveland district offices. Oren Hopkins, jr., has been promoted from assistant district manager of the Cleveland office to district manager there.

H. P. SMITH PAPER CO.: This food wrap manufacturer has increased coating facilities to six production machines, which will enable it to expand production of polycoated papers, films, foils, boards and fabrics.

SEALRIGHT CO., INC.: Thomas J. Meagher has been appointed sales representative for the Grand Rapids, Mich., territory.

J. A. JENKS: Joseph A. Jenks, president of this San Francisco spice and seasoning firm, has announced the reorganization of his business. The J. A. Jenks Co. has been incorporated with J. A. Jenks as president, Tom Murphy, executive vice president, and Mrs. V. Jenks, secretary-treasurer.

TEE-PAK, INC.: Appointment of Ritchard C. Weinman and H. Dale Frye as district managers has been announced by this Chicago manufacturer of cellulose casings. Wein-

man will serve as a district manager in the eastern region under Martin Lynn, regional sales head. Frye will serve as a district manager in the southern region reporting to Donald E. Focht.

DOBECKMUN: Promotion of Paul H. Bennett to assistant general sales manager of this division of Dow Chemical Co. has been reported by Robert S. Jones, general sales manager. Five new sales representatives were also recently assigned territories. They are: William D. Fetzner, Frazer E. Wilson, Theodore C. Ley, John B. Geer and Lawrence W. Rockwell.

CUSTOM FOOD PRODUCTS, INC.: Carroll Biege has been named to cover the Texas, Oklahoma and New Mexico area. Biege has been in the packinghouse business for 27 years, most recently with Standard Meat Co., Ft. Worth, Tex.

EQUITABLE PAPER BAG CO.: Jack Kaltman has been chosen general manager of the flexible packaging division of Equitable Paper Bag Co., Inc. He was recently eastern sales manager of Visking Co.

ARMSTRONG CORK CO.: Donald W. Kuhn has been appointed manager of the Kansas City district office of the insulation division. He succeeds F. C. Young, retired. A new district office has been created in Los Angeles and S. D. MacFarlan has been transferred from Cleveland to Lancaster, Pa.

INTEGRAL PACKAGING COMPANY: C. H. McDonald has been named regional representative with headquarters in Cleveland. McDonald comes to Integral from the Ohio Provision Co. and previously was sales manager of David Davies Packing Co.

BEMIS BRO. BAG CO.: George L. Govero, a Chicago salesman of Bemis, has been chosen to coordinate marketing of two new products the firm is manufacturing for packers. He will have the new position of special representative, meat packing industry. In his new post, Govero will coordinate marketing of Ramitex beef shrouds and plastic-coated cotton veal and lamb wraps.

ATLAS GENERAL INDUSTRIES, INC. (formerly Atlas Plywood Corporation): The firm has acquired Kliklok Corporation, designers and producers of high speed automatic packaging machinery. Kliklok will be operated as the automated packaging division of Atlas General Industries, Inc. There will be no change in its operations.

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Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch. Contract rates on request.

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Modern equipped facility with 1½ million pound cold storage capacity for meat packer or frozen foods processor, U.S.D.A. Federal approved, New England area.

W. H. BALLARD COMPANY
45 Milk St., Boston LI 2-6640

Complete Well-equipped Small Plant for Beef and Smallstock Slaughter, Sausage Manufacturing, Edible Rendering and Cold Storage. Established Institutional Trade. Operating and ready to go. Must be sold at once. An unusual opportunity if you act soon. BOX FS-136, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE or LEASE or MERGER: Modern, efficient beef packing plant in the Chicago area. Estate settled now. Can be disposed of. RESPONSIBLE PARTIES ONLY. FS-90, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SLAUGHTERING PLANT FOR SALE: 50 cattle per day. Under state supervision. 40 miles from Chicago. 20 acres. FS-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT WANTED

PLANT WANTED: In Philadelphia area, for manufacturing high grade bologna and sausage. With connecting store for retail trade. PW-134, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY: Or lease. Small slaughter plant within 200 miles of St. Paul, Minnesota. PW-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUSINESS OPPORTUNITY

FOR SALE, LEASE, PARTNER or CUSTOM KILL: Proposition considered. Tax loss meat packing corp. Central New Jersey new U.S.D.A. Inspected plant. Slaughtering and boning operations. Pork, veal and beef. Principals only. FS-105, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

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THE NATIONAL PROVISIONER, MARCH 18, 1961

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1—Late Model Dohm And Nelke Bacon Forming Press Complete—Excellent Condition.
1—300 Lb. Buffalo Stuffer—Tubes, Cocks, and Valves.
1—1,000 Lb. Buffalo Mixer Stainless Steel Shell 10 H.P. Motor.
FS-137, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

2 REFRIGERATED 16' BODY TRUCKS. 55 Diamond (T) and 49 White. Clean and good condition. 52 Chevrolet Padler Body. Body in good condition, not refrigerated. Will sell reasonable. MARINO'S WHOLESALE MEAT CO. New Haven, Connecticut. Telephone SState 7-0282

FOR SALE: FLEX VAC vacuum machine, model 6-5 together with Beech-Russ pump model 100-D. In excellent condition. Full price \$1000.00 f.o.b. Cincinnati. Write to MANE SAUSAGE & PROVISION CO. 552 Oliver St., Cincinnati 14, Ohio

FOR SALE: One GLOBE Roto cut, size 54" x 24"; large size; excellent condition, currently being used. FS-129, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: French Oil Co. type 2-S screw type extraction presses, 380 psi, tempering bins, 60 HP motor and drive. Ferry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

ONE: #1050 Seydelmann Super Cutter, Model K 401 P, 700 lb. capacity, Serial # K 401-5508, with motor, no starter. Call or write: THE RATH PACKING COMPANY, Purchasing Department,

FACTORY NEW: FRYMA Combination Colloid Mill meat grinder, 22 H.P. Sacrifice #1050. Contact Box FS-60, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ATTENTION! PACIFIC NORTHWEST. FOR SALE: One model 3 U.S. heavy duty bacon slicer. In good operating condition. Contact: PACIFIC MEAT CO. LTD., 8950 Shaughnessy Street, Vancouver 14, B. C.

EQUIPMENT WANTED

WANTED TO PURCHASE: Two good used grinders, paired. 40 H.P. large capacity. EW-128, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BARLIANT'S WEEKLY SPECIALS

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- 2974—SLICER: U.S. Berkel mdl. 15-A, Heavy Duty, stainless steel, 5 HP. mtr., completely recond., complete with conveyor, very good cond. \$5,500.00
- 3115—MINCEMASTER: mdl. 2048, 50 HP. mtr. \$2,500.00
- 3116—FROZEN MEAT SLICER: GMC mdl. 16-24 RF, w/automatic feed, complete\$1,450.00
- 3119—SLICERS: (3) Enterprise mdl. 480-A, ¾ Horsepower, w/model 720-A Stacking & Weighing deviceea. \$2,950.00
- 3139—FROZEN FOOD SLICER: Anco mdl. 833, w/"8" knife, good condition\$2,000.00
- 3151—GRINDER: Hobart mdl. 4056, 6" plate size, 10 HP. mtr., 4' x 2' stainless hopper\$600.00
- 3155—STUFFER: Globe 500#, w/valves\$1,050.00
- 3167—DIANA DICER: mdl. 17, ½" cubes, 220/440 volt mtr., excellent condition\$1,750.00
- 3174—BACON PERMEATOR: Boss #247\$1,750.00
- 3184—QUICK FREEZE CABINET: 7½ HP. Freon compressor, holds 400-12# pkgs. 5'11" wide, 42" deep x 56" high, 22-shelves 22" wide x 27" deep, 2" apart, control panel\$1,250.00
- 3202—COOKER: Anco 5' x 12', 25 HP. mtr. \$1,350.00
- 3204—HOG: Mitts & Merrill #12CD, 25 HP.\$625.00
- 3205—TRIPE SCALDER: Koch—complete\$450.00
- 3208—GRINDER: Buffalo #468G, 25 HP.\$850.00
- 3209—GRINDERS: (2) Enterprise mdl. 4046, 15 HP, jacketed bowlea. \$750.00
- 3211—BAND SAW: Jim Vaughan mdl. J, left hand, w/stainless steel moving top table\$300.00
- 3214—STITCHER: Inland, top & bottom\$150.00
- 3218—COOKER: Dupps 4' x 10', jacketed head, 400# cap., 25 HP. w/percolator & starter \$4,200.00
- 2941—TY-PEELERS: (2) late models, 1st class cond., lowest price everea. \$1,950.00
- 3047—TY-LINKER: good condition\$1,350.00
- 3106—PRESTO LINKER: all size natural casings, portions as well as links\$1,495.00
- 3112—WRAP-KING: mdl. M (for frankfurts), cellophane & shrinkable film, OA. 30" wide, 8" long, infeed conveyor 70" long, discharge conveyor 36" long, good cond.\$5,500.00
- 3140—SLICER: mdl. #837, round, oval & square mold holders, 4-ast "A" knives, w/12" long conveyor, 7" Neoprene belt, very good cond. \$2,500.00
- 3109—PATTYMAKERS: (2) Hollymatic #54 ea. \$650.00
- 2910—DIANA DICER: C. E. Dippel mdl. #9 \$1,050.00
- 2855—FROZEN FOOD SLICER: GEMCO mdl. 2-16, automatic feeder, stainless steel table, 50" x 15½" wide Neoprene belt—reduced to ..\$2,350.00
- 2978—SILENT CUTTER: Buffalo #50, 30 HP.\$975.00
- 2992—FROZEN MEAT CUTTER: Seybold\$475.00
- 2961—BAND SAW: Jim Vaughan mdl. K, w/motor & starter\$325.00
- 2818—EXACT WEIGHT SCALES: (18) mdl. 253 & 273, good conditionea. \$65.00
- 2968—VACUUM PUMP: Ingersoll-Rand type 15, size 12 x 6, excellent condition\$600.00
- 2642—DRY RENDERING COOKERS: (2) Anco 5" x 9", flat head, with motorea. \$1,000.00
- 3005—HOG BACK BONE SAWS: (2) Best & Donovan type P, 8" bladeea. \$185.00
- 3004—HAM MARKER SAWS: 4) Best & Donovan, 8" bladeea. \$185.00
- 3120—RAIL SCALE: Toledo 500# dial x ½# grad., 100# tare beam, 200# cap. beam, shallow pattern, w/4" rail—rebuild\$600.00
- 3113—TEE-CEE PEELER: w/shaker\$1,350.00

MUST MOVE AT ONCE!

2743—SHELL & TUBE CONDENSERS: (4) vertical, 54" I.D. x 16' long, all welded construction, ASME & Hartford coded, 3091 sq. ft. cooling surface equal to 200 ton at 15 sq. ft. per ton, 6 months oldBids requested.

All items subject to prior sale and confirmation

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BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 59]

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NEED SALES MANAGER, BUYER OR ASSISTANT TO PRESIDENT?

Reliable beef man, considerable sales, production, buying and management experience with top companies. Able take charge boning operation or serve as right hand man to President. Mid-thirties—Desires Chicago area. W-118, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CATTLE BUYER

College graduate—31 years old, 10 years experience in all phases of buying with same company. Wish to relocate in Western or S.W. States. Prefer independent packer needing an enthusiastic man anxious and willing to work for advancement in all phases of packing industry. Excellent references available. Write to Box W-133, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW YORK STATE — !!!

Location, desired to utilize diversified plant management experience in all phases of sausage and smoked meat manufacture. Secondary experience in railstock, breaking, boning and pork production. Administrative and production. Reply to Box W-125, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: 2 years' experience as foreman in small sausage kitchen, 25-30,000 lbs per week. 15 years' experience in complete sausage operation, smoked meats and boning. Wants change to big packer as assistant or working foreman. W-121, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: In early thirties. Experienced in all phases of meat packing, canning and selling of by-products. Desires position in Calgary or Edmonton Canada area. Would consider position other than superintendent. W-135, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Qualified working foreman familiar with all types of production. Excellent working record and references. Prefer Delaware Valley, Pa. area. W-123, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WELL ROUNDED: Packing house man wants to represent meat packer or allied industry in Florida. Would consider adjoining states. W-96, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MAN: 42 years old, 25 years' experience, thoroughly experienced in slaughter, livestock procurement, beef cooler, boning, fabricating, good working knowledge of veal, lamb. Presently employed midwestern packer in administrative position. Desires of making change because capabilities not being used. W-108, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MR. L.

Please contact me at once re your Hog and Sheep Casing requirements.

Sayer & Co.

810 Frelinghuysen Avenue
Newark, New Jersey

SALES REPRESENTATIVE WANTED

Well-established Midwest packinghouse equipment and supply house (not a Chicago concern) desirous of obtaining high-caliber sales representative in Southern and Southwestern territory. Must have knowledge of packinghouse and sausage manufacturing equipment. State experience in detail, age, and enclose recent photograph. All replies will be kept strictly confidential. Personal interviews will be arranged for at coming NIMPA Convention in Chicago in April. W-124, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

BEEF MANAGER

U. S. Choice beef breaker in Great Lakes region expanding operation. Needs experienced man to assume full responsibility for management of loin fabricating department. Must know cutting costs, yields; should have sales contacts for butts, strips, tenders.

W-126, THE NATIONAL PROVISIONER, 15 W. Huron St. Chicago 10, Ill.

SALES REPRESENTATIVE

MEDIUM SIZED: Hotel and Restaurant meat purveyor desires to increase distribution and seeks experienced salesmen for choice territories in Midwest and southwest U. S. Home office in Chicago. Compensation will be commensurate with experience and prior performance. Our employees know of this ad. Replies will be held in strictest confidence. Write in detail to Box W-101, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAN TO TRAVEL

IN ARGENTINE: To purchase meats. And also travel in Belgium and Holland to sell same. This is a good paying permanent position for a man experienced in meat. Opportunity for advancement. Established in 1907. Write:

BURTON HILL, President

Hill Packing Company Topeka, Kansas

PORTION CONTROL SUPERINTENDENT: Experienced in development, production, costs and sales, wanted by well established Meat Packer, east coast, operating with absolutely latest type of equipment. Leader in area. Reply in detail including present and desired salary. All inquiries strictly confidential. W-112, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ROUTE SALES SUPERVISOR

EXCELLENT OPPORTUNITY: For route sales supervisor in New York area. Should have experience supervising route salesmen distributing full line processed meats. Good salary, splendid opportunity. Box W-130, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SALES REPRESENTATIVE: To sell machinery and equipment with knowledge of meat industry. VAC-TIE FASTENERS, INC., 1140 East Jersey St., Elizabeth, N. J.

HELP WANTED

MEAT EXPERT

WANTED

Challenging opportunity is offered to a man with complete knowledge of all phases of self-service meat operation, who is willing to live and work in Western Europe.

Requirements:

- MIN. 5 YEARS SUPERVISORY EXPERIENCE
- PROFICIENT IN GERMAN OR FRENCH
- MAXIMUM AGE 45

Submit detailed resume, personal background, and past earnings to:

P. K. HALSTEAD ASSOCIATES
Supermarket Consultants

W-130, THE NATIONAL PROVISIONER
527 Madison Ave.,
New York 22, N. Y.

EXPANSION PROGRAM CREATES TWO OUTSTANDING POSITIONS • PRODUCTION MANAGER • SALES MANAGER •

Well established sausage manufacturer, a leader in its field operating in a most modern plant, offers two challenging positions with unlimited potentials for aggressive managers. Eastern Seaboard location.

Production Manager must have complete Quality Control experience in processing of all sausage products, including smoked and cured meats, together with complete understanding of the latest packaging techniques.

Sales Manager must be thoroughly experienced in organizing and supervising aggressive Sales Department.

Brochure available covering functions of plant operations, plant personnel and extensive program outlined for immediate future. Our expansion program offers once a lifetime opportunity to join and grow with progressive management team. Our employees know of this ad. Send resume in complete confidence. Interview will be arranged with President of concern. All expenses will be paid. W-111, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HIGH CALIBRE COMMISSION SALES REPRESENTATION EASTERN U. S. AREA

Our highly specialized "WORLD ADVERTISED" phosphate blend for curing and comminuted products necessitates qualified personnel. Our customers are found among the leaders of domestic and foreign meat packers. Replies should include necessary data for preliminary evaluation.

W-100, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Powerful sales representative aspiring to high earnings, has opportunity to join leading nationwide supplier of seasonings, binders and specialty products to the meat industry. Hdg., New York. Food Technology or chemical background helpful. Territory open in Southeast, Midwest. Our salesmen know of this ad. Please send handwritten application and snapshot to Box No. W-132, National Provisioner, 15 W. Huron St., Chicago 10, Ill.

MASTER MECHANIC: Convenient New York City area. COMPLETE CHARGE. Excellent opportunity for right man. Responsible to top management. Furnish references, age, salary requirements. Strict confidence, all applications. W-94, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

Multi plant National Packer has opening for an experienced curing foreman and also a shipping foreman in New England. Please send resume with all pertinent data. Box #W-127, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WORKING SAUSAGE MAKER: Must be experienced. Apply to Salsburg's Abattoir, Shillington, Pa. Telephone Reading, Pa., Spruce 7-1831

CHIEF ENGINEER: To take full charge of beef killing plant. Refrigeration and steam boiler experience. Send resume to Box W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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on the Sensational JET AIR CURTAIN

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OF CALIFORNIA

USA Agents—JET AIR CURTAIN
P. O. Box 391—Glendale, Calif.
Chapman 5-2546

In Chicago Call RAndolph 6-9277
John E. Staren Co., 120 S. LaSalle St.

In the East Call WAlnut 2-0478
Lincoln Brokerage, Philadelphia, Pa.

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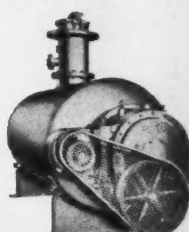
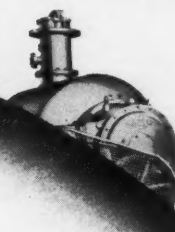
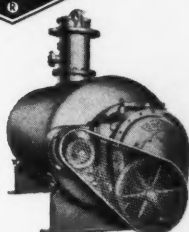
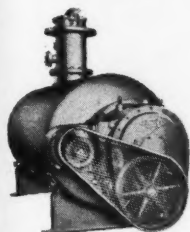
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Higher profit
Higher quality of grease
Higher press production
Higher yields
Higher cooker production

An electronic device that determines the time at which a dry rendered material is finished cooking and ready to be discharged. Can be furnished with or without an alarm.

As moisture decreases, the flow of current set up and registered by the ANCO Indicator decreases. By duplicating the flow pattern of previous cooks, the desired "End Point," or discharge time, is indicated.

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WITH A METER FOR EACH COOKER

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Maintain Temperatures

Hackney offers three series of Refrigerator Meat Bodies to meet various route requirements. Illustrated is the Deluxe "C" Series with modern style and real utility. Your meat travels safely in style in this Hackney body.



A primary reason Hackney Bodies maintain temperatures is Hackney insulation which permits less air infiltration. Less air infiltration means less moisture, a more efficient body.

Full detail on Hackney's insulation is carried in all its literature. What can't be shown is the skill of the employees who install the insulation.

They have special know-how and know-why. They are kept up-to-date on new methods and materials supplied by Hackney engineers who constantly test new materials, new methods and new theories. When a better insulation job can be provided, you may be sure Hackney will provide it.

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